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WOLF DESIGN GUIDE

WELCOME TO WOLF APPLIANCE COMPANY

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop, BBQ grill or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 75 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we practice in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built-in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the patent-pending **Wolf Dual Convection System** that is in all of our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Two fans and four heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses.

In addition, our **Dual Stacked Burners** on the gas cooktops and dual fuel ranges are all sealed and all of them offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer to all elements and offer the melt feature on one of the elements. The triple element on the 36" (914) cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design, one of our new unframed electric cooktops may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top that can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

The sizes, alternative tops and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. This is one of those situations where the combination of the two is really greater than their sum.

Each Wolf unit is backed by the best warranty in the business. Please refer to page 75 for the details.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

IMPORTANT NOTE: As you read the information in this guide, you will notice **CAUTION** and **WARNING** symbols. This blocked information is important for the safe and efficient installation of the Wolf equipment. There are two types of potential hazards that may occur during any installation.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is; **IMPORTANT NOTE**, which highlights information that is especially relevant to a problem-free installation.

WOLF BUILT-IN OVENS

BEAUTY, VARIETY AND SERIOUS PERFORMANCE



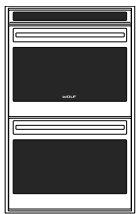
*Model SO30F
30" (762) Single Oven
Framed*



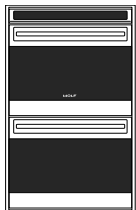
*Model SO30U
30" (762) Single Oven
Unframed*



*Model SO36U
36" (914) Single Oven
Unframed*



*Model DO30F
30" (762) Double Oven
Framed*



*Model DO30U
30" (762) Double Oven
Unframed*

It's hard to put into a few words the differences you will see in Wolf compared to other cooking appliances on the market. Some of those differences are very dramatic like the three finishes offered to you and your clients. There is the standard classic stainless steel. But look more and you will see two premium finishes offered in platinum and carbon stainless steel.

The platinum look lets you have the beauty of stainless steel without the sheen and reduces the amount of fingerprints, whereas the carbon stainless steel is unlike any other black appliance you have experienced. You must see it to truly have a feel for the depth and beauty it offers.

Now look closer and you will see two different door styles offered – framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance. But these are our labels, you can call them what you want and mix and match as you choose.

Did you notice that the control panel closes? It's a nice feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

There are other exterior appointments that will also catch your eye, or maybe not because we have tried to enhance fit and finish. We want to make sure our ovens enhance your design and not alter your look.

Inside the beauty, design and functionality continue. Lose your breath to the beautiful blue interior. Notice the dual convection fans. As you open the oven door, see and feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. Brilliant halogen lights illuminate the inside. And lastly, see if you can find the hidden bake element.

There are 30" (762) and 36" (914) ovens. The 30" (762) models come in classic, platinum and carbon stainless steel finishes and can be ordered as single or double ovens. The 30" (762) oven framed door is only offered in classic stainless steel, while the unframed door is available in all three looks, classic, platinum and carbon stainless steel.

The 36" (914) model can also be ordered in the three different finishes, as a single unit with an unframed door only.

All models offer the following cooking modes: Bake, Roast, Broil, Convection Bake, Convection Roast, Convection Broil, Convection and Bake Stone. The Bake Stone mode requires a Bake Stone accessory package, available from your Wolf dealer.

WOLF BUILT-IN OVENS

FEATURES

- Patent-pending dual convection logic control system
- Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- Rotating glass touch control panel
- Cobalt blue porcelain oven interior
- Three removable racks, six-level rack guide and full-extension bottom rack – five-level rack guide for 36" (914) oven
- Large viewing triple pane window
- Dual interior halogen lighting
- Hidden, dual ribbon bake element
- Recessed broil element
- Temperature probe and receptacle
- Delayed start, self-clean and sabbath features
- Patent-pending, door hinge with hydraulic damper assures smooth opening and closing of the door
- Factory installed trim
- Certified by Star-K to meet religious regulations
- UL certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

MODEL OPTIONS

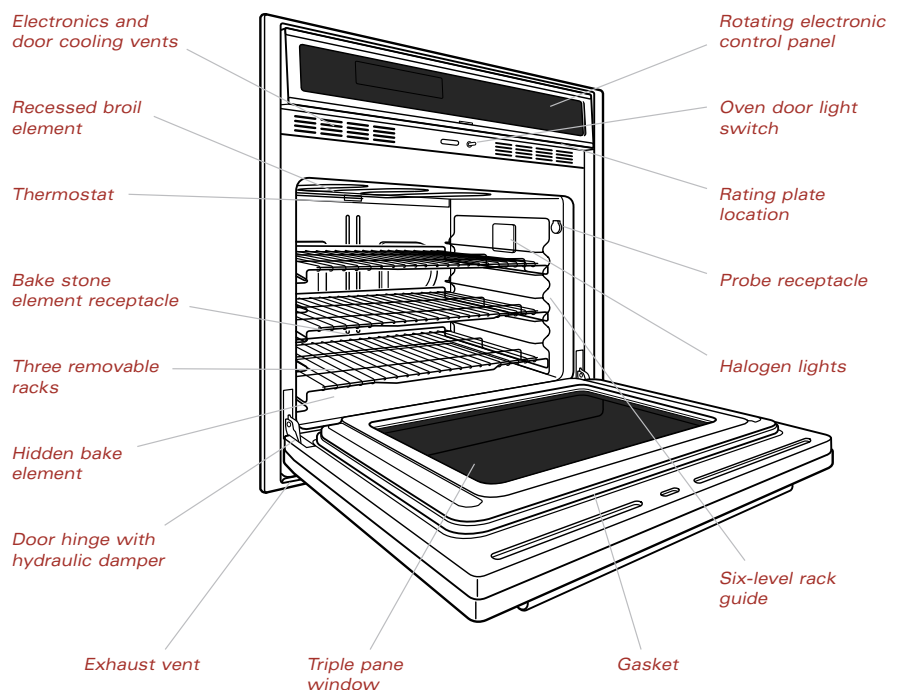
30" (762) Single Oven – Framed
Classic Stainless Steel SO30F/S

30" (762) Single Oven – Unframed
Classic Stainless Steel SO30U/S
Platinum Stainless Steel SO30U/P
Carbon Stainless Steel SO30U/B

36" (914) Single Oven – Unframed
Classic Stainless Steel SO36U/S
Platinum Stainless Steel SO36U/P
Carbon Stainless Steel SO36U/B

30" (762) Double Oven – Framed
Classic Stainless Steel DO30F/S

30" (762) Double Oven – Unframed
Classic Stainless Steel DO30U/S
Platinum Stainless Steel DO30U/P
Carbon Stainless Steel DO30U/B



30" (762) Built-In Single Oven – Model SO30F shown



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF BUILT-IN OVENS

PLANNING INFORMATION

While you have many design options to consider from a selection point of view, there are only three different sizes to consider when planning for your layout. You can choose either a 30" (762) or 36" (914) single oven or a 30" (762) double oven.

Oven Interior Dimensions

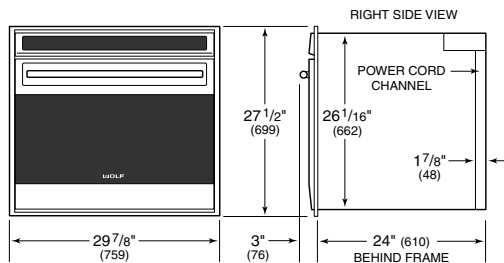
- 30" (762) Single Oven:
25"W x 16 1/4"H x 19"D
(635 x 413 x 483)
- 36" (914) Single Oven:
30"W x 13 1/4"H x 19"D
(762 x 337 x 483)
- 30" (1524) Double Oven:
25"W x 16 1/4"H x 19"D
(635 x 413 x 483) each

Space Requirements

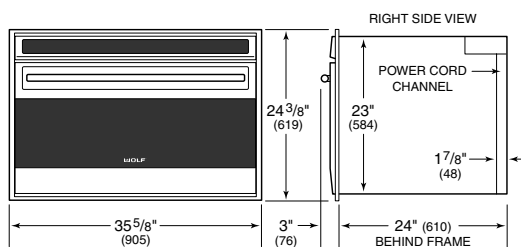
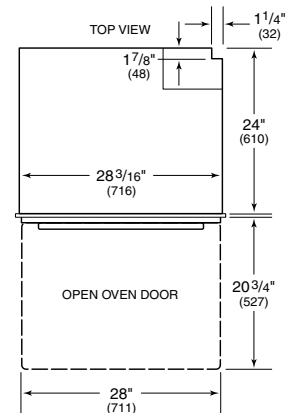
The illustrations of the three different oven sizes give you overall dimensions which include the oven face trim. Refer to the following pages for rough opening dimensions and the installation specifics you will need to incorporate into your plans.

This appliance must be installed in accordance with National Electrical Codes, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.

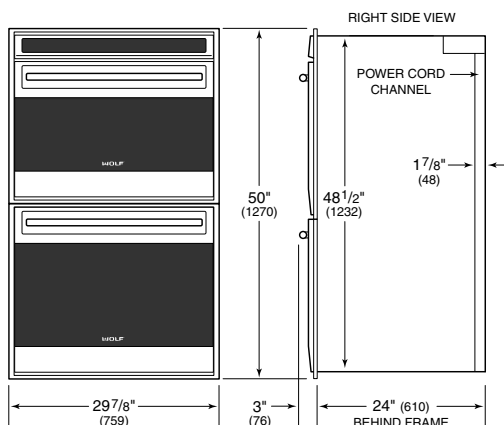
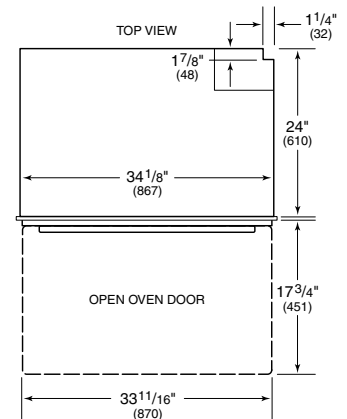
Refer to the installation instructions shipped with each Wolf product for detailed specifications.



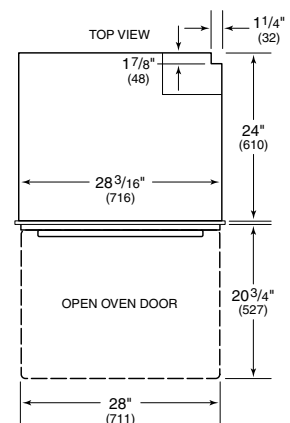
30" (762) Single Oven - Overall Dimensions



36" (914) Single Oven - Overall Dimensions



30" (762) Double Oven - Overall Dimensions



WOLF BUILT-IN OVENS

30" (762) SINGLE OVEN

Wolf recommends using 33" (838) cabinets with the 30" (762) single oven. Also, you need a minimum 24" (610) of usable cabinet depth. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 30" (762) single oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps $\frac{3}{16}$ " (5) on the bottom, $\frac{5}{16}$ " (8) on the top and $\frac{3}{4}$ " (19) on each side.

Electrical Requirements

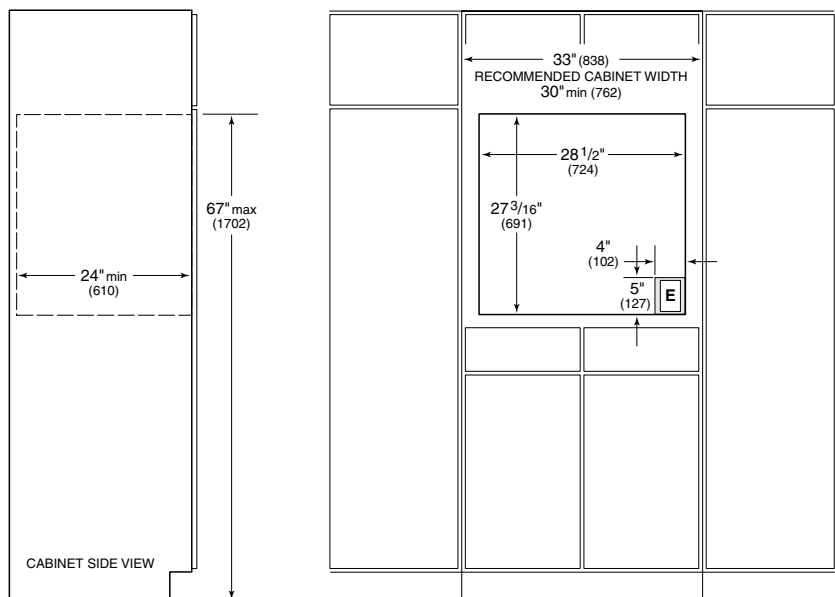
The 30" (762) single oven requires a separate, grounded 4-wire 240V, 30 amp service with its own circuit breaker. It is provided with a 4' (1.2 m) flexible 4-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. The electric rating is 5.1 Kw at 240V and 3.8 Kw at 208V with a minimum 30 amp service.

IMPORTANT NOTE: The electrical supply must be flush with the back wall to allow for proper installation. The electrical supply can be placed in an adjacent cabinet as long as it is within reach of the 4' (1.2 m) conduit, and a 2" (51) diameter hole is provided. For a 24" (610) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.

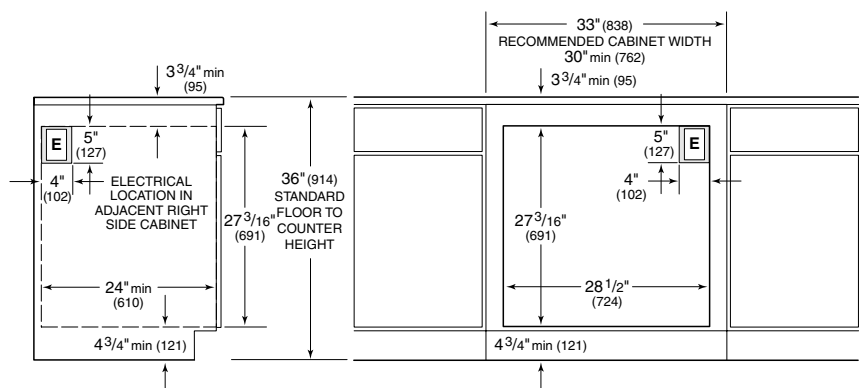
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

The Wolf 30" (762) single oven may be installed below a Wolf electric or gas cooktop. Refer to the Electric and Gas Cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.

The Wolf 30" (762) single oven may be installed in combination with a microwave and warming drawer, refer to page 16 for installation specifications.



Rough opening and electrical placement for 30" (762) single oven – wall application.



Rough opening and electrical placement for 30" (762) single oven – undercounter installation.

WOLF BUILT-IN OVENS

36" (914) SINGLE OVEN

Wolf recommends using 39" (991) cabinets with the 36" (914) built-in oven. Also, you need a minimum 24" (610) of usable cabinet depth. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 36" (914) built-in oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5) on the bottom, 5/16" (8) on the top and 3/4" (19) on each side.

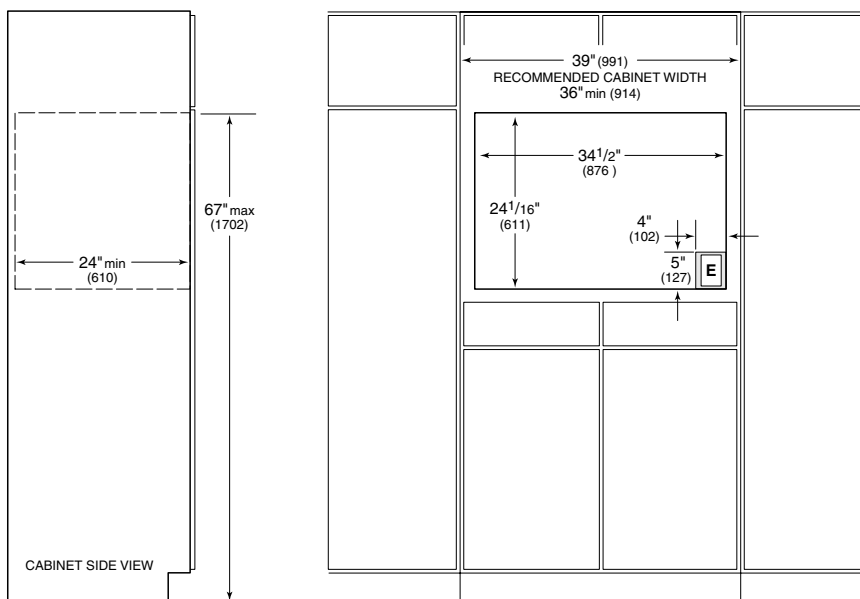
Electrical Requirements

The 36" (914) built-in oven requires a separate, grounded 4-wire 240V, 30 amp service with its own circuit breaker. It is provided with a 3' (.9 m) flexible 4-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. The electric rating is 5.1 Kw at 240V and 3.8 Kw at 208V with a minimum 30 amp service.

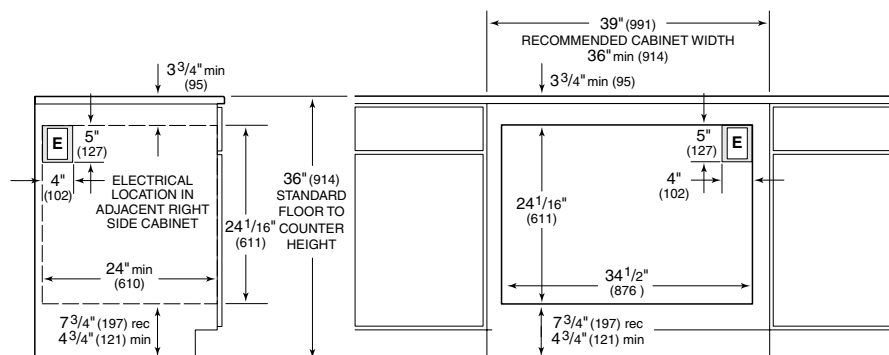
IMPORTANT NOTE: The electrical supply must be flush with the back wall to allow for proper installation. The electrical supply can be placed in an adjacent cabinet as long as it is within reach of the 3' (.9 m) conduit, and a 2" (51) diameter hole is provided. For a 24" (610) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

The Wolf 36" (914) single oven may be installed below a Wolf electric or gas cooktop. Refer to the electric and gas cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.



Rough opening and electrical placement for 36" (914) single oven – wall application.



Rough opening and electrical placement for 36" (914) single oven – undercounter installation.

WOLF BUILT-IN OVENS

30" (762) DOUBLE OVEN

Wolf recommends using 33" (838) cabinets with the 30" (762) double oven. Also, you need a minimum 24" (610) of usable cabinet depth. The bottom cabinet support must be able to support 400 lbs (181 kg).

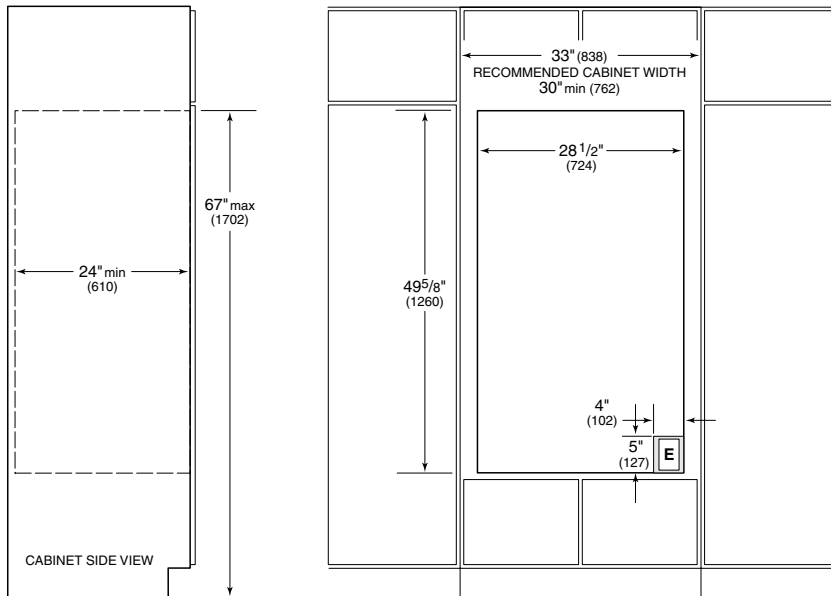
The Wolf 30" (762) double oven has a face trim on all four sides and will overlap stiles and rails. The trim overlaps 3/16" (5) on the bottom, 5/16" (8) on the top and 3/4" (19) on each side.

Electrical Requirements

The 30" (762) double oven requires a separate, grounded 4-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 5' (1.5 m) flexible 4-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. The electric rating is 8.9 Kw at 240V and 6.7 Kw at 208V with a minimum 50 amp service.

IMPORTANT NOTE: The electrical supply must be flush with the back wall to allow for proper installation. The electrical supply can be placed in an adjacent cabinet as long as it is within reach of the 5' (1.5 m) conduit, and a 2" (51) diameter hole is provided. For a 24" (610) depth cabinet application, electrical conduit must be kept to the right (viewed from front of cabinet) for a flush installation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Rough opening dimensions and electrical placement for 30" (762) double oven.

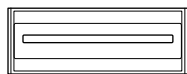
WOLF WARMING DRAWERS

WOLF WARMING DRAWERS

Warming drawers have a clear mission in life – to take good care of good food until it's time for you to eat. Our improved air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are some of the most capacious on the market, so you will have little problem storing items.

There are handy shelves for the inside, plus an optional set of five stainless steel containers that divide the drawer into sections, keeping different dishes warm at the same time.

From a design perspective you have four choices for the drawer front. Electronic controls are hidden regardless of your panel selection. Choose from the *classic stainless steel* look or the premium finishes of *platinum* or *carbon stainless steel*. Also available is the *integrated* drawer front, which allows for a custom wood panel. Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, that there are significant changes to the installation procedure if you plan on using the integrated drawer front.



Model WD30
Stainless Steel Drawer Front



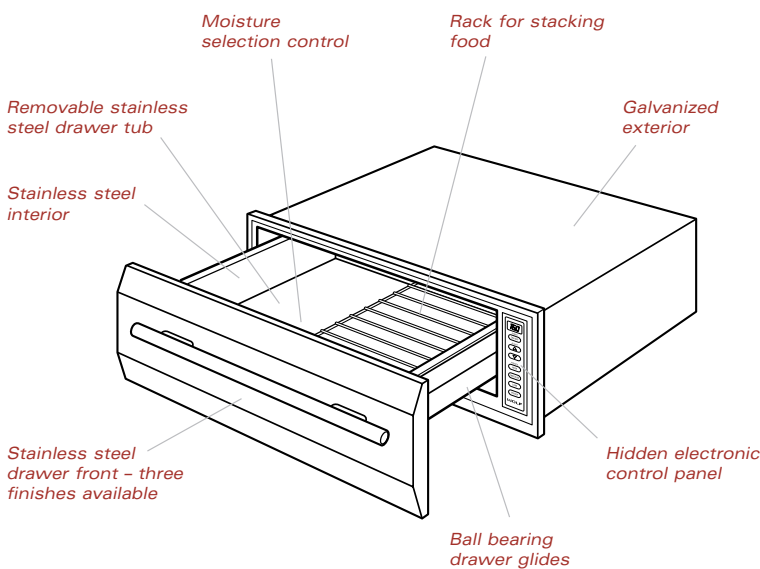
Model WD30
Integrated Drawer Front

FEATURES

- Stainless steel drawer front and handle available in classic, platinum and carbon finishes
- Integrated drawer front allows for custom wood panel application
- 450-watt heating element
- Hidden electronic touch control panel
- Preset and variable temperature control
- Preset four hour automatic shut-off
- Stainless steel interior
- Rack for stacking food
- Removable stainless steel drawer tub
- Full extension, ball bearing drawer glides
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.



Model WD30 – 30" (762) Warming Drawer
(stainless steel drawer front shown – integrated drawer front available)

WOLF WARMING DRAWERS

FRONT PANEL OPTIONS

Model WD30 with Drawer Front Panel Options

Classic Stainless Steel WDFRONT/S

Platinum Stainless Steel WDFRONT/P

Carbon Stainless Steel WDFRONT/B

Integrated
(accepts wood panel) WDFRONT/I

Optional drawer front panels are ordered and shipped as sales accessories. Stainless steel drawer front panels include tubular handles.

PLANNING INFORMATION

The Wolf 30" (762) warming drawer is shipped without any decorative drawer front. You must order one of three stainless steel drawer fronts (handle included) in classic, platinum or carbon finish or the integrated front (no handle) for a custom wood application.

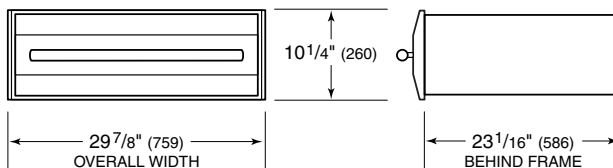
The illustration below provides the overall size, while the rough opening dimensions you will need to incorporate into your plans are shown in illustrations on the following pages. Note that there are significant differences to the installation requirements for the integrated drawer front.

An anti-tip block must be installed to prevent the unit from tipping forward when the drawer is opened.

A Wolf warming drawer may be installed below a Wolf single oven provided the warming drawer is fully enclosed, top and bottom.

The base platform for the warming drawer must be able to support 175 lbs (79 kg). This platform must be a minimum of 1" (25) above the toe kick to allow for the 1/2" (13) overlap of the warming drawer trim.

The Wolf warming drawer may be installed below a Wolf electric or gas cooktop provided the warming drawer is fully enclosed, top and bottom. The Wolf warming drawer may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.



30" (762) Warming Drawer - Overall Dimensions (stainless steel drawer front shown)

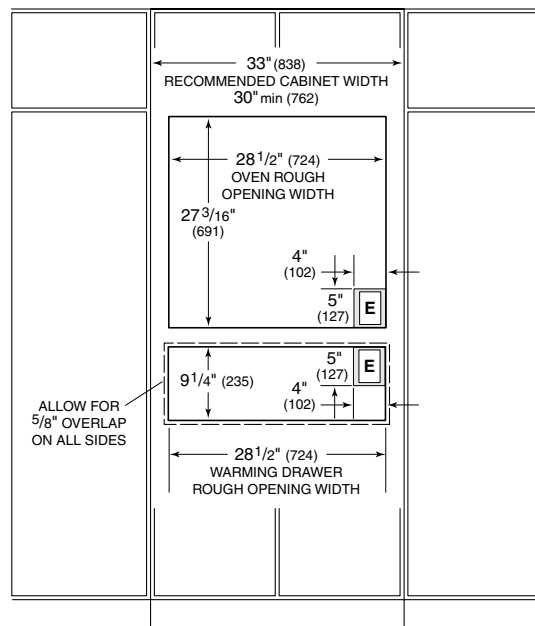
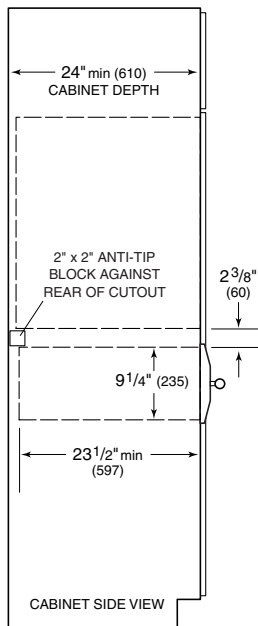
WOLF WARMING DRAWERS

Electrical Requirements

The Wolf warming drawer requires a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 3' (.9 m) power cord, and flush with the back wall. Locate electrical within the shaded area shown in the illustrations.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

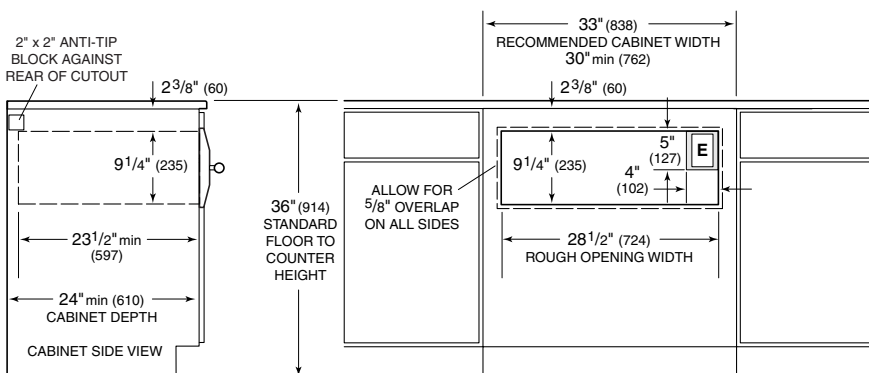


Pre-installation specifications for warming drawer with stainless steel drawer front – installation below 30" (762) oven.

Stainless Steel Drawer Front

Wolf recommends using a 33" (838) wide cabinet for the warming drawer with stainless steel drawer front. A minimum 30" (762) wide by 24" (610) deep cabinet is required.

The Wolf warming drawer with stainless steel drawer front may be installed in combination with a 30" (762) single oven and microwave oven with 30" (762) trim. Refer to the illustration on page 16. Dimensions will vary according to the specific installation.



Pre-installation specifications for warming drawer with stainless steel drawer front – undercounter installation.

WOLF WARMING DRAWERS

Integrated Drawer Front

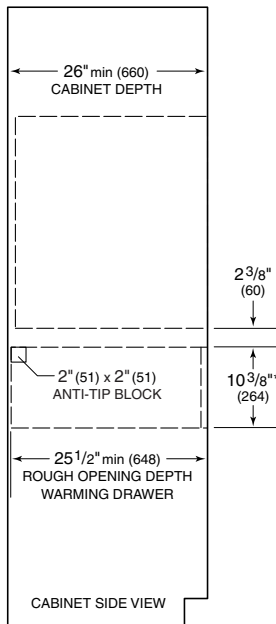
IMPORTANT NOTE: A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

The Wolf warming drawer with an integrated drawer front can accommodate installations with a 30" (762) or 36" (914) wide cooktop. It may also be installed in combination with a 30" (762) or 36" (914) single oven and microwave oven with 30" (762) or 36" (914) trim. Refer to the illustration on page 16. Dimensions will vary according to the specific installation.

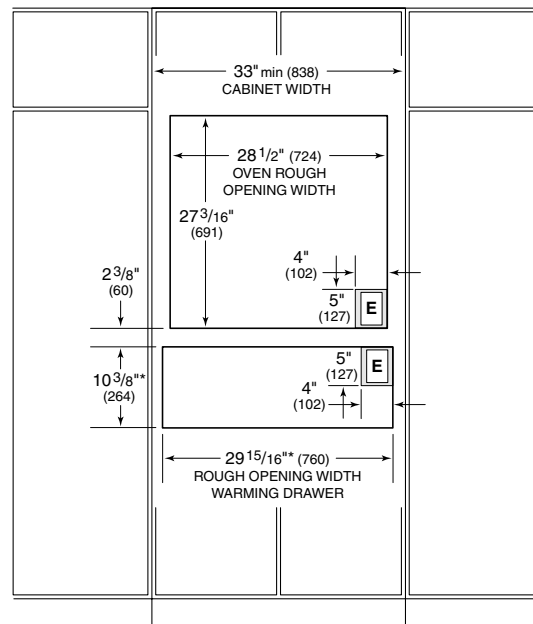
Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29-15/16" (760) whether installed in combination with a 30" (762) or 36" (914) cooktop or oven.

The decorative wood drawer front panel must be a minimum of 1/2" (13) thick.

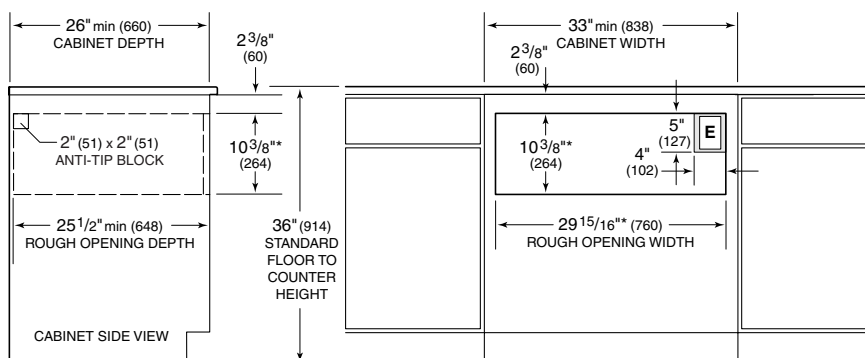
Refer to the installation instructions provided with the integrated drawer front for detailed specifications. These instructions can also be found on the Wolf website.



*Dimension may vary by $\pm 1/8"$ (3)



Pre-installation specifications for warming drawer with integrated drawer front - installation below 30" (762) oven.



*Dimension may vary by $\pm 1/8"$ (3)

Pre-installation specifications for warming drawer with integrated drawer front - undercounter installation.

WOLF CONVECTION MICROWAVE OVEN

WOLF CONVECTION MICROWAVE OVEN

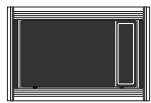
Taking the experience we've gained from our microwave ovens and combining that with the expertise of convection, Wolf has brought the both of best cooking technologies together in one unit.

This handsome unit comes with trim kits to mount the unit above a 30" (762) or 36" (914) Wolf oven and finish off your cooking tower in a single look. The trim comes in three stainless steel looks – *classic, platinum and carbon*

Aside from looking beautiful whether you use it in conjunction with an oven or not, the unit offers you all the performance you would expect from Wolf – a cooking company with a heritage of nearly 75 years in the kitchen.



Model MWC24
Freestanding



Model MWC24
with 30" (762) Trim



Model MWC24
with 36" (914) Trim

FEATURES

- Built-in or freestanding convection microwave oven with 1.5 cu ft (43 L) capacity and 900 watts of power
- 30" (762) or 36" (914) trim kit allows microwave to be built-in to fit above a Wolf built-in oven
- Classic, platinum or carbon stainless steel trim finishes
- Sensor cooking
- Slow cook mode for up to four hours
- Easy to operate control panel and programmable power options
- Interactive display – 99 minutes, 99 seconds
- Menu label and recipe guide
- Multi-language – English, French and Spanish
- Removable 15-3/8" (391) turntable and turntable support
- Oven door with window
- Multiple rack backing
- Safety door latches – oven will not operate unless the door is closed
- Oven light comes on when oven is operating or door is open
- Tight door seals with one touch door open pad
- Rear ventilation openings
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

TRIM OPTIONS

Model MWC24

30" (762) Stainless Steel Trim

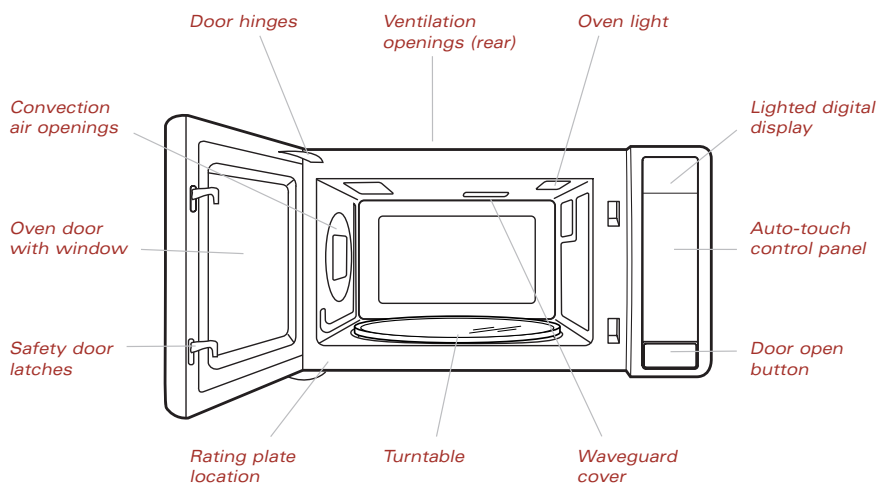
Classic Stainless	MWCTRIM30/S
Platinum Stainless	MWCTRIM30/P
Carbon Stainless	MWCTRIM30/B

Model MWC24

36" (914) Stainless Steel Trim

Classic Stainless	MWCTRIM36/S
Platinum Stainless	MWCTRIM36/P
Carbon Stainless	MWCTRIM36/B

Optional trim kits are ordered and shipped as sales accessories.



Model MWC24 – Convection Microwave Oven

WOLF CONVECTION MICROWAVE OVEN

PLANNING INFORMATION

The Wolf convection microwave oven can be used freestanding or with optional 30" (762) or 36" (914) trim, can be built-in to fit above a Wolf 30" (762) or 36" (914) single oven.

The following illustrations will give you an idea of the overall size that you need to plan for in your installation. They also provide the finished rough opening dimensions for the different trim kits. The base platform must be able to support 125 lbs (57 kg).

IMPORTANT NOTE: In all instances, where the microwave oven is built-in, you must use one of Wolf's trim kits to ensure proper ventilation.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website.

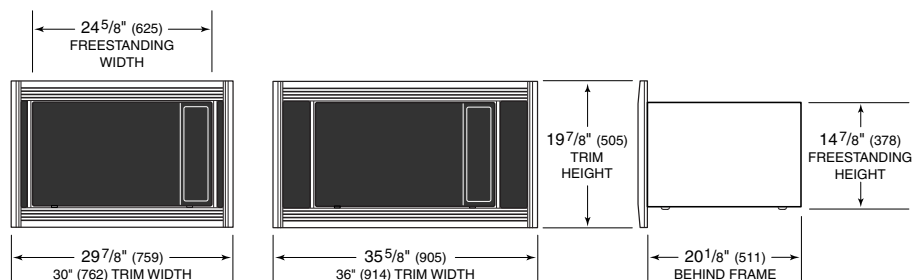
When using the Wolf microwave oven as a freestanding unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20-1/8" (511) cabinet depth is required.

Electrical Requirements

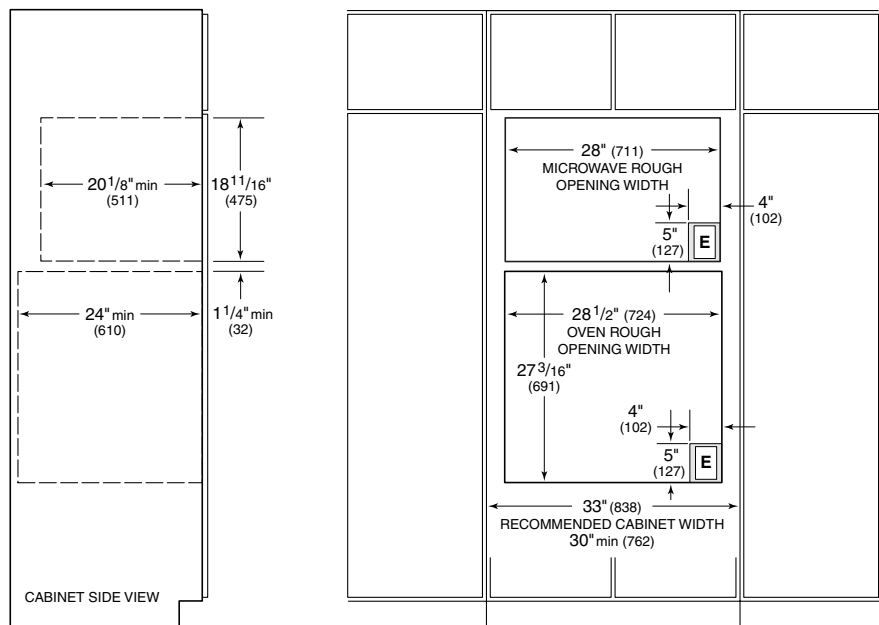
The Wolf microwave oven requires a separate, grounded 110/120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 5' (1.5 m) power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

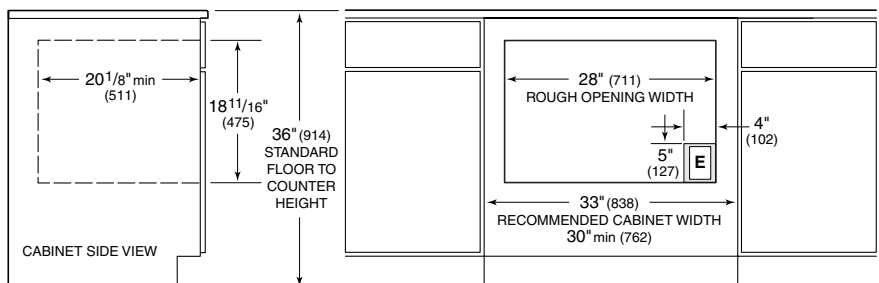
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Convection Microwave Oven - Overall Dimensions with 30" (762) and 36" (914) Trim



Pre-installation specifications for convection microwave with 30" (762) trim - installation above 30" (762) oven. For 36" (914) trim, add 6" (152) to overall width dimensions.



Pre-installation specifications for convection microwave with 30" (762) trim - undercounter installation. For 36" (914) trim, add 6" (152) to overall width dimensions.

WOLF CONVECTION MICROWAVE OVEN

OPTIONAL INSTALLATIONS

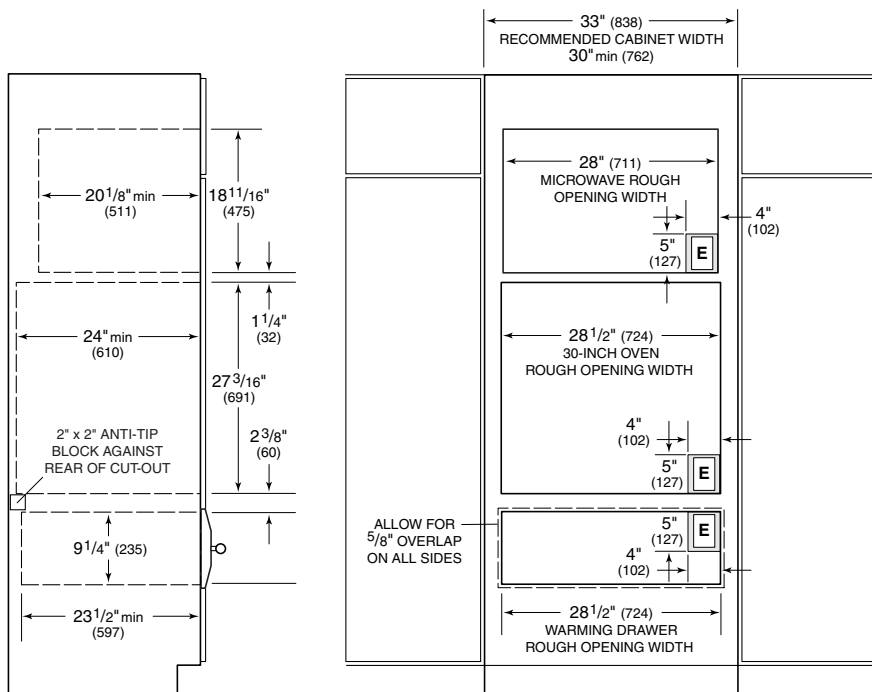
The following illustrations provide the finished rough opening dimensions for installations when combining a Wolf convection microwave with a single oven and warming drawer.

The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front.

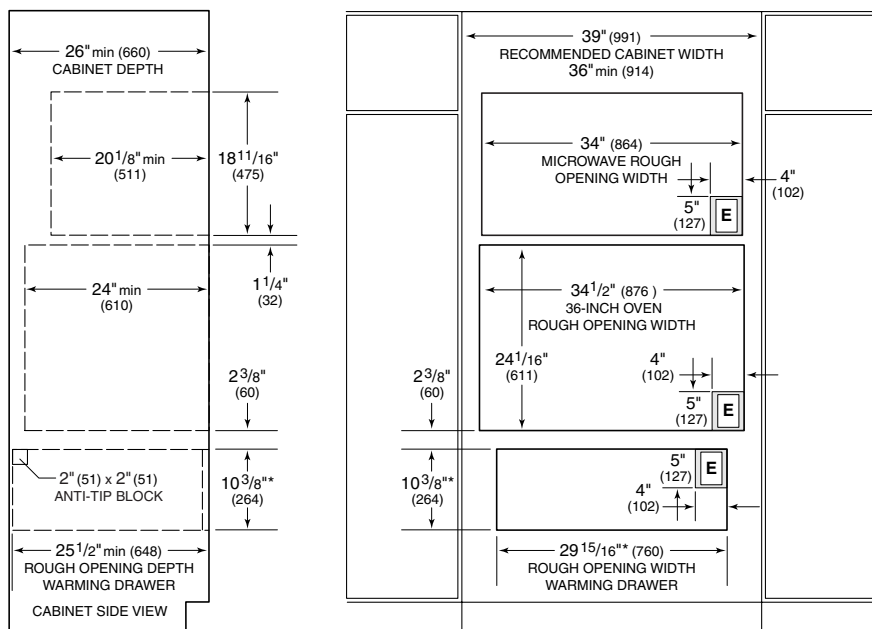
The Wolf convection microwave oven with 36" (914) trim kit may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29-15/16" (760) whether installed in combination with a 30" (762) or 36" (914) single oven and microwave.

IMPORTANT NOTE: A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

Refer to the installation instructions provided with each microwave trim kit and warming drawer front for detailed specifications. These instructions can also be found on the Wolf website. Dimensions will vary according to the specific installation.



Pre-installation specifications for convection microwave with 30" (762) trim - installation above 30" (762) oven and 30" (762) warming drawer with stainless steel drawer front.



*Dimension may vary by $\pm 1/8"$ (3)

NOTE: The width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation, but the rough opening width will remain 29-15/16" (760).

Pre-installation specifications for convection microwave with 36" (914) trim - installation above 36" (914) oven and warming drawer with integrated drawer front.

WOLF NON-CONVECTION MICROWAVE OVEN

WOLF NON-CONVECTION MICROWAVE OVEN

What sort of microwave oven can you expect from a cooking company? This is the only non-convection microwave that deserves the Wolf name.

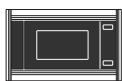
It's fast – 1200 watts on high. Roomy – a full 2.0 cu ft (56 L) and it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.

The unit is black with optional trim available in the classic stainless steel finish.

With the trim in place, the microwave oven is identical in width to our 30" (762) oven, so it can be easily mounted above the oven to offer an attractive combination look.



Model MW24
(freestanding)



Model MW24
(with optional trim)

FEATURES

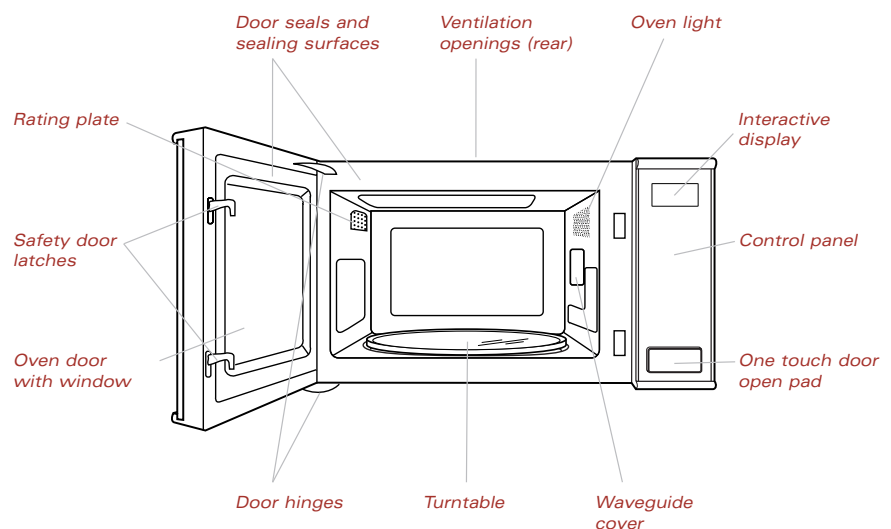
- Built-in or freestanding non-convection microwave oven with 2.0 cu ft (56 L) capacity and 1200 watts of power
- Classic stainless steel trim finish
- Sensor cooking
- Easy to operate control panel and programmable power options
- Interactive display – 99 minutes, 99 seconds
- Warming feature
- Menu label and recipe guide
- Multi-language – English, French and Spanish
- Removable 16" (406) turntable and turntable support
- Oven door with window
- Safety door latches – oven will not operate unless the door is closed
- Oven light comes on when oven is operating or door is open
- Tight door seals with one touch door open pad
- Rear ventilation openings
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

TRIM OPTION

Model MW24 30" (762) Stainless Steel Trim

Classic Stainless MWTRIM30/S

The optional trim kit is ordered and shipped as a sales accessory.



Model MW24 – Non-Convection Microwave Oven

WOLF NON-CONVECTION MICROWAVE OVEN

PLANNING INFORMATION

The Wolf non-convection microwave oven can be used freestanding or with optional 30" (762) trim, can be built-in to fit above a Wolf 30" (762) single oven and/or 30" (762) warming drawer with stainless steel drawer front.

The following illustrations will give you an idea of the overall size that you need to plan for in your installation. They also provide the finished rough opening dimensions for the trim kit. The base platform must be able to support 125 lbs (57 kg).

IMPORTANT NOTE: In all instances, where the microwave oven is built-in, you must use the Wolf 30" (762) trim kit to ensure proper ventilation.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website.

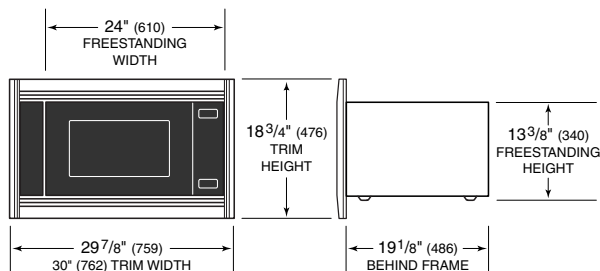
When using the Wolf microwave oven as a freestanding unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum 21" (533) cabinet depth is required.

Electrical Requirements

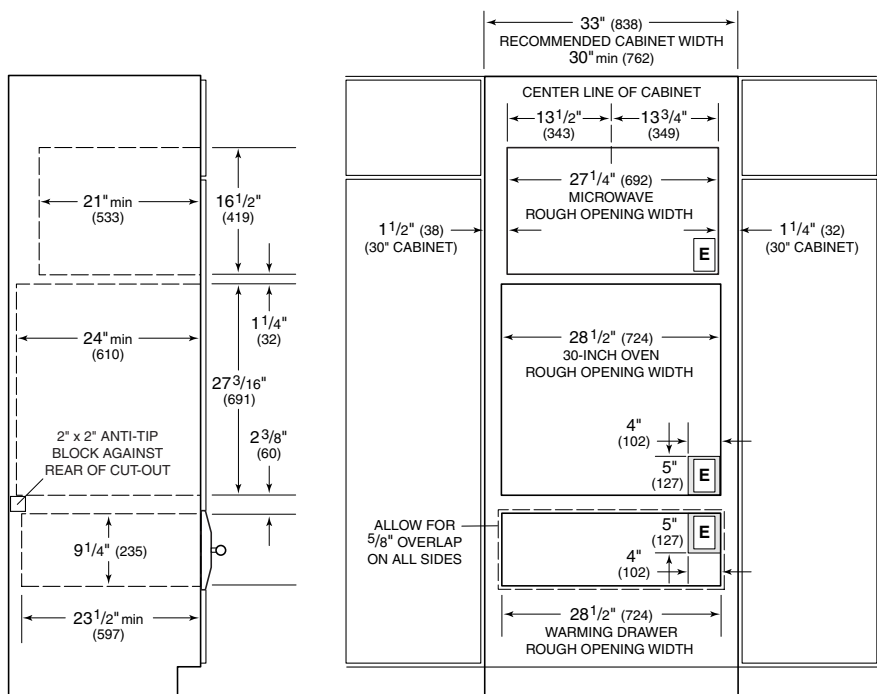
The Wolf non-convection microwave oven requires a separate, grounded 110/120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 3' (.9 m) power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

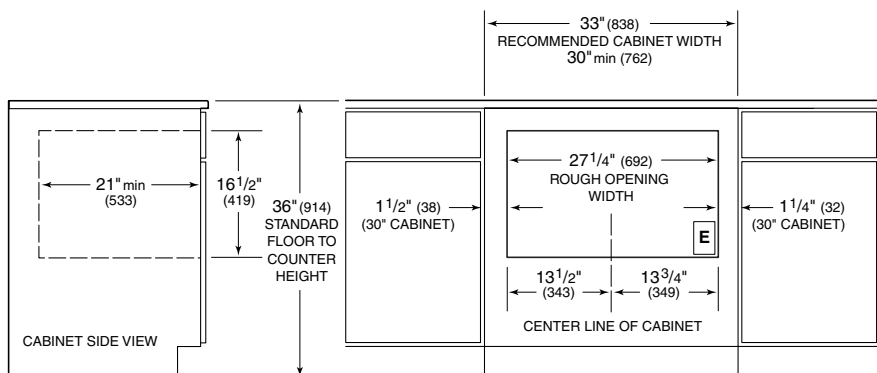
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Non-Convection Microwave Oven – Overall Dimensions with 30" (762) Trim



Pre-installation specifications for non-convection microwave with trim – installation above 30" (762) oven and 30" (762) warming drawer with stainless steel drawer front.

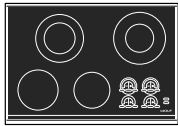


Pre-installation specifications for non-convection microwave oven with 30" (762) trim – undercounter installation.

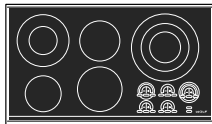
WOLF ELECTRIC COOKTOPS



*Model CT15E
15" (381)
Framed Electric Cooktop*



*Model CT30E
30" (762)
Framed Electric Cooktop*



*Model CT36E
36" (914)
Framed Electric Cooktop*



*Model CT30EU
30" (762)
Unframed Electric Cooktop*



*Model CT36EU
36" (914)
Unframed Electric Cooktop*

WOLF ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

The black ceramic glass top is beautifully complemented by the classic stainless steel trim finish and for the 30" (762) and 36" (914) cooktops, you can choose the premium finishes of platinum or carbon stainless steel. The 15" (381) cooktop is available only in the classic stainless steel finish.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design an unframed electric cooktop may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top, with subtly patterned design. The 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

Multiple cooking elements with different zones allow your customer a variety of different applications. Both the 36" (914) framed and unframed cooktops contain a 12" (305) diameter triple heating element – concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer **True Simmer** and with each cooktop there is one element that enables you to set a temperature for **melting**.

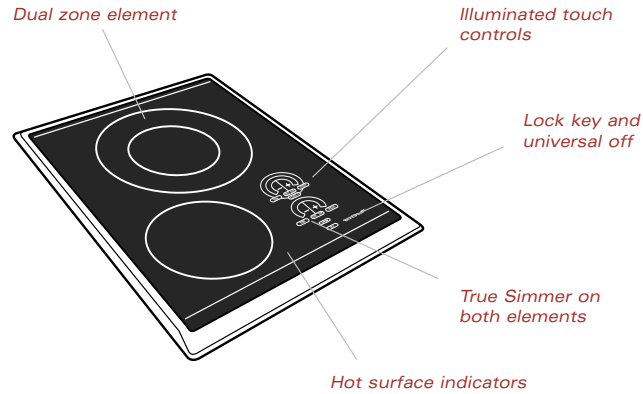


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

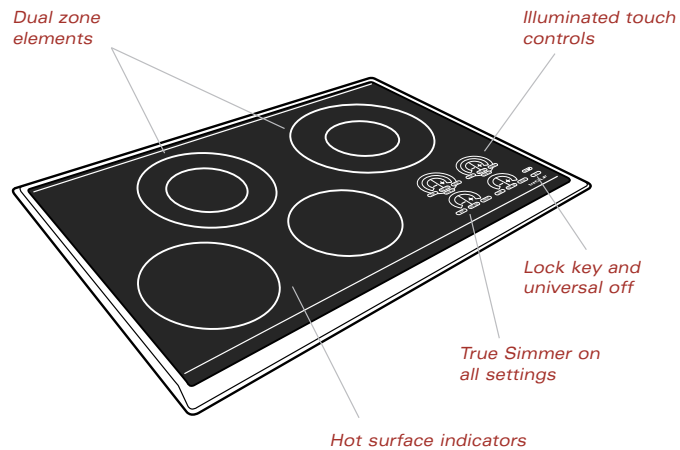
WOLF FRAMED ELECTRIC COOKTOPS

FEATURES

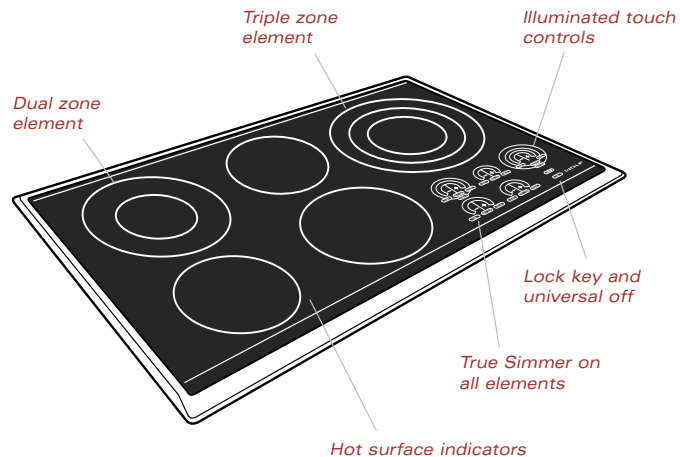
- Classic, platinum and carbon stainless steel trim finishes
- Easy to clean black ceramic glass surface is resistance to scratching, staining, impact and heat – translucent surface allows you to see the glow of hot elements
- Illuminated touch controls with graduated control lighting
- Model CT15E
Dual Element – 2200W (both rings) / 750W (inner ring)
Single Element – 1,200W
- Model CT30E
Dual Elements – 2200W (both rings) / 750W (inner ring) and 1900W (both rings) / 950W (inner ring)
Single Elements – 1,500W and 1,200W
- Model CT36E
Triple Element – 2700W (all three rings) / 2200W (inner two rings) / 1050W (inner ring)
Double Element – 2200W (both rings) / 750W (inner ring)
Single Elements – 1800W, 1500W and 1200W
- True Simmer setting on all elements
- Melt setting on one element
- Hot surface indicators on all elements
- Fast power cycles eliminate long durations of on/off cycles used to control cooking temperature
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded
- Child safety lock and universal off
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



Model CT15E – 15" (381) Framed Electric Cooktop



Model CT30E – 30" (762) Framed Electric Cooktop



Model CT36E – 36" (914) Framed Electric Cooktop

WOLF FRAMED ELECTRIC COOKTOPS

MODEL OPTIONS

15" (381) Framed Electric Cooktop
Classic Stainless Trim CT15E/S

30" (762) Framed Electric Cooktops
Classic Stainless Trim CT30E/S
Platinum Stainless Trim CT30E/P
Carbon Stainless Trim CT30E/B

36" (914) Framed Electric Cooktops
Classic Stainless Trim CT36E/S
Platinum Stainless Trim CT36E/P
Carbon Stainless Trim CT36E/B

PLANNING INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. The 30" (762) and 36" (914) framed electric cooktops are available in three trim finishes – classic, platinum and carbon stainless steel. The 15" (381) cooktop is available with classic stainless steel trim only.

Space Requirements

The illustrations of the three different size cooktops give you overall dimensions, while the finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

A Wolf single 30" (762) or 36" (914) built-in oven may be installed below these cooktops. Refer to the illustrations on the following pages for specifics on cut-out dimensions and placement of electrical. Also, be aware of the depth of the cooktop when planning for this installation.

Wolf framed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. The cooktop nominal width should match the built-in oven nominal width.

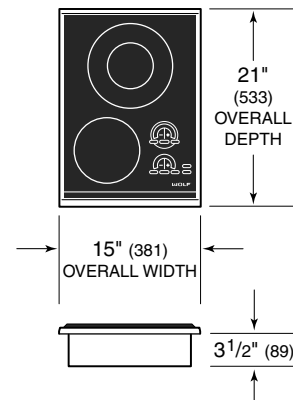
Refer to the installation instructions shipped with each Wolf product for detailed specifications.

These cooktops can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

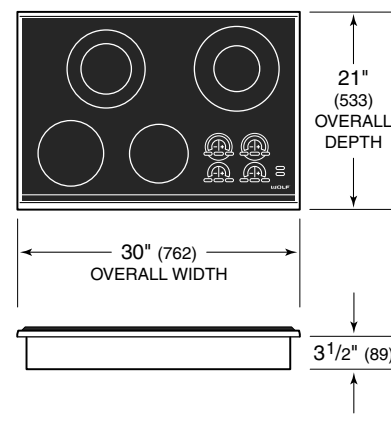
Electrical Requirements

The electrical requirements vary with the size of the framed electric cooktop. Refer to the requirements for your specific model on the following pages.

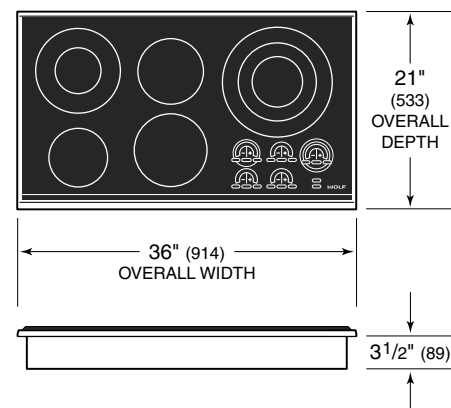
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Model CT15E – Overall Dimensions



Model CT30E – Overall Dimensions



Model CT36E – Overall Dimensions

WOLF FRAMED ELECTRIC COOKTOPS

15" (381) FRAMED ELECTRIC COOKTOP

The Wolf 15" (381) framed electric cooktop requires a separate, grounded 4-wire 240V, 15 amp service with its own circuit breaker. It has a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration.

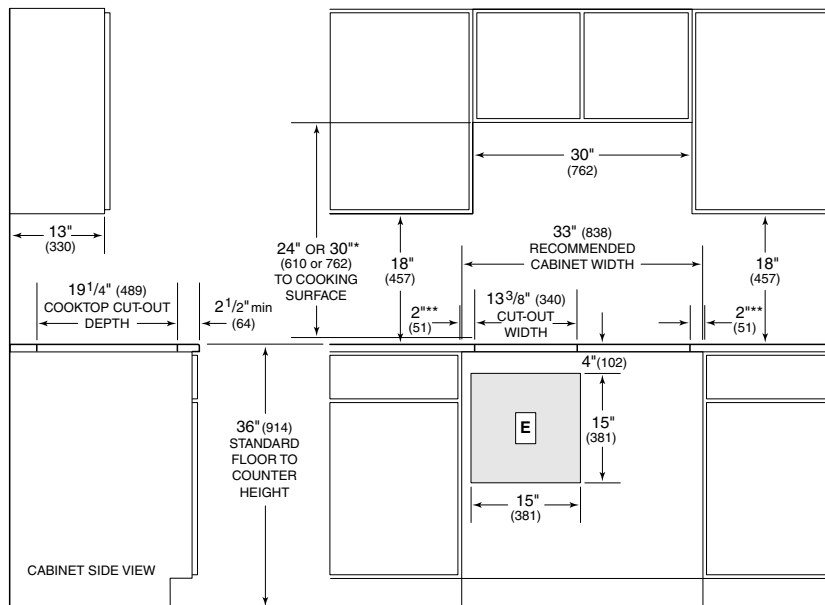
At 240V this cooktop is rated at 3.4 Kw and at 208V rated at 2.6 Kw with a minimum 15 amp service.

When multiple 15" (381) modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

IMPORTANT NOTE: If the 15" (381) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).

⚠ WARNING

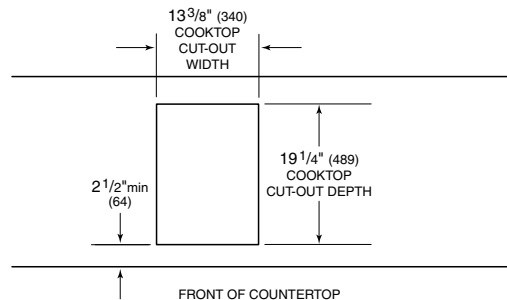
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for 15" (381) framed electric cooktop, no oven or downdraft.

WOLF FRAMED ELECTRIC COOKTOPS

30" (762) FRAMED ELECTRIC COOKTOP

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop.

A Wolf 30" (762) single oven may be installed below the 30" (762) framed electric cooktop. Refer to the illustration for specifics on cut-out dimensions and electrical placement.

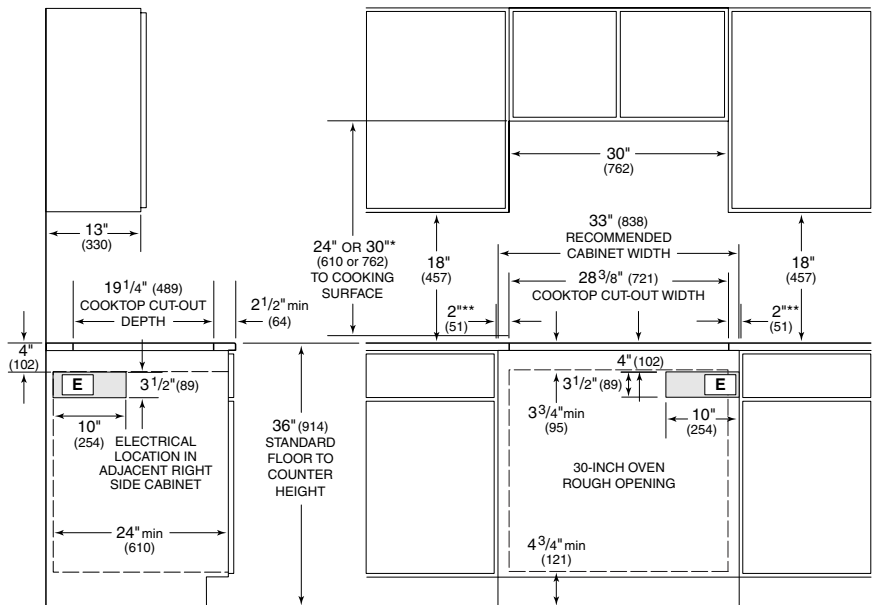
When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 30" (762) framed electric cooktop requires a separate, grounded 3-wire 240V, 40 amp service with its own circuit breaker. It has a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply.

At 240V this cooktop is rated at 6.8 Kw and at 208V rated at 5.2 Kw with a minimum 30 amp service.

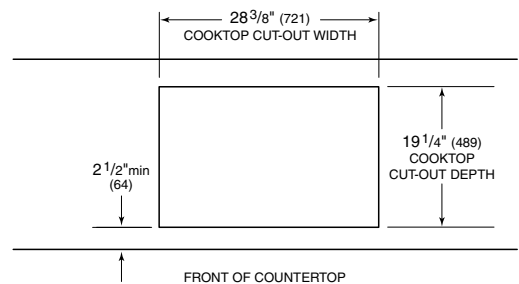
When multiple cooktop units are installed side by side, refer to the countertop cut-out dimensions on page 35.

IMPORTANT NOTE: If the 30" (762) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29" (737).



* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for 30" (762) framed electric cooktop above 30" (762) single oven.

⚠ WARNING

This cooktop is intended for indoor use.

WOLF FRAMED ELECTRIC COOKTOPS

36" (914) FRAMED ELECTRIC COOKTOP

Wolf recommends using 39" (991) cabinets with the 36" (914) cooktop.

A Wolf 36" (914) single oven may be installed below the 36" (914) framed electric cooktop. Refer to the illustration for specifics on cut-out dimensions and electrical placement.

When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 36" (914) framed electric cooktop requires a separate, grounded 3-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply.

At 240V this cooktop is rated at 9.4 Kw and at 208V rated at 7.1 Kw with a minimum 40 amp service.

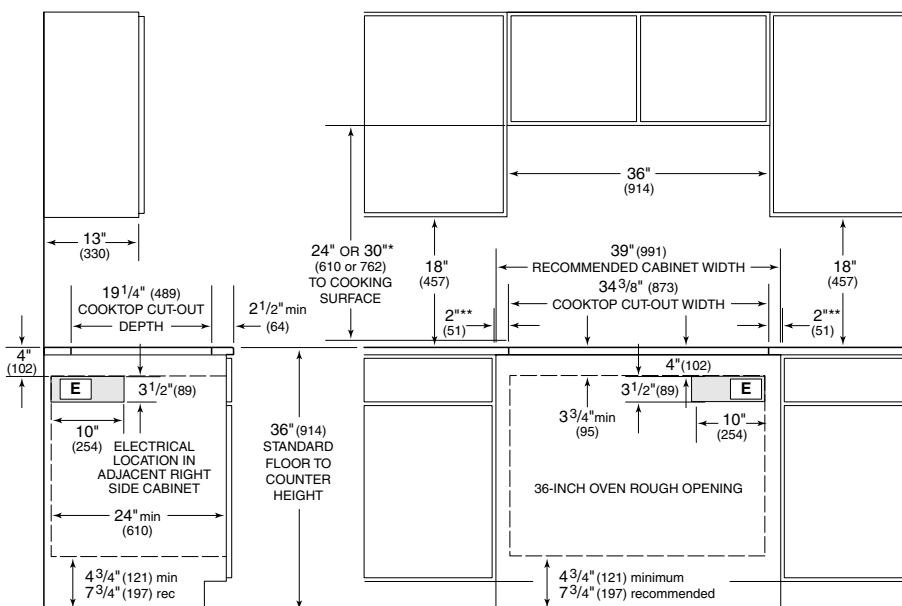
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7-3/4" (197) from the floor to ease the use of the oven door.

When multiple cooktop units are installed side by side, refer to the countertop cut-out dimensions on page 35.

IMPORTANT NOTE: If the 36" (914) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 35" (889).

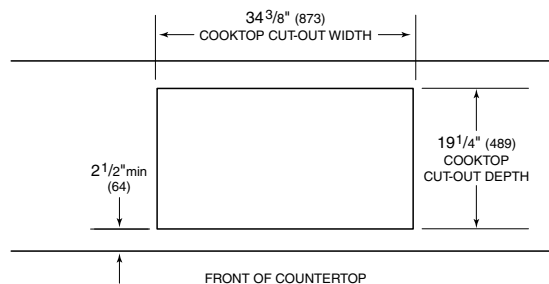
⚠ WARNING

This cooktop is intended for indoor use.



* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for 36" (914) framed electric cooktop above 36" (914) single oven.

WOLF UNFRAMED ELECTRIC COOKTOPS

FEATURES

- Can be mounted flush with top of countertop or as a frameless installation sitting on top of the countertop surface
- Easy to clean black ceramic glass surface is resistance to scratching, staining, impact and heat – translucent surface allows you to see the glow of hot elements
- Illuminated touch controls with graduated control lighting
- Model CT30EU
Dual Elements – 2200W (both rings) / 750W (inner ring) and 1900W (both rings) / 950W (inner ring)
Single Elements – 1,500W and 1,200W
- Model CT36EU
Triple Element – 2700W (all three rings) / 2200W (inner two rings) / 1050W (inner ring)
Double Element – 2200W (both rings) / 750W (inner ring)
Single Elements – 1800W, 1500W and 1200W
- True Simmer setting on all elements
- Melt setting on one element
- Hot surface indicators on all elements
- Fast power cycles eliminate long durations of on/off cycles used to control cooking temperature
- Temperature limiter to ensure that safe operating temperature of glass ceramic is never exceeded



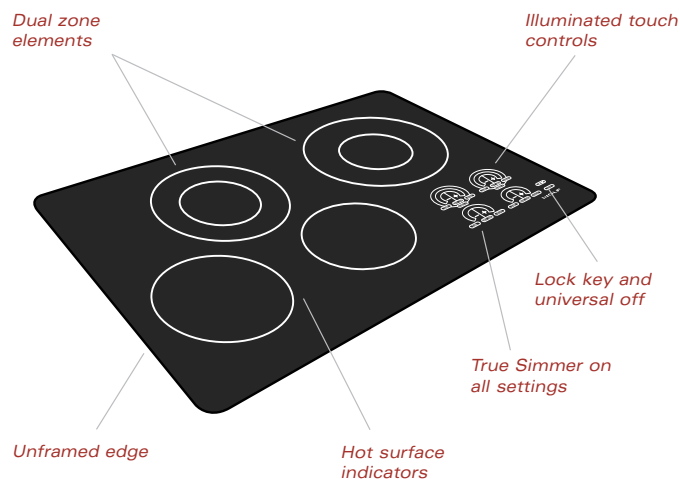
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

- Child safety lock and universal off
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

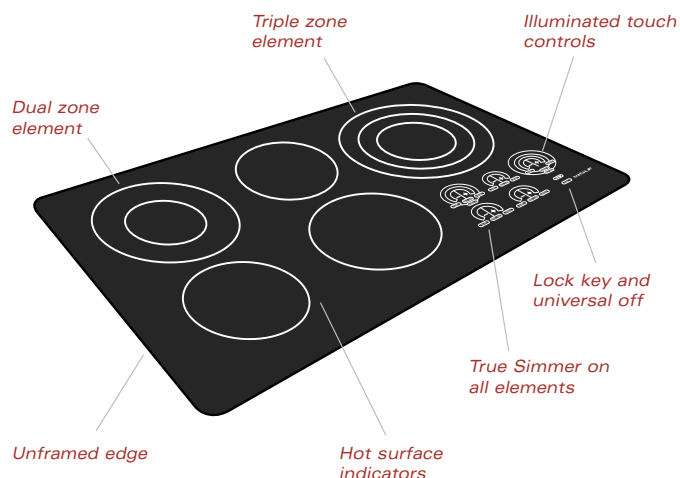
MODEL OPTIONS

30" (762) Unframed Electric Cooktop CT30EU

36" (914) Unframed Electric Cooktop CT36EU



Model CT30EU – 30" (762) Unframed Electric Cooktop



Model CT36EU – 36" (914) Unframed Electric Cooktop

WOLF UNFRAMED ELECTRIC COOKTOPS

PLANNING INFORMATION

The Wolf 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. There's no stainless steel trim, just the black ceramic glass surface.

Space Requirements

The illustrations of the two different size cooktops give you overall dimensions, while the finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

A Wolf single 30" (762) or 36" (914) built-in oven may be installed below these cooktops. Refer to the illustrations on the following pages for specifics on cut-out dimensions and placement of electrical. Also, be aware of the depth of the cooktop when planning for this installation.

Wolf electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. The cooktop nominal width should match the built-in oven nominal width.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

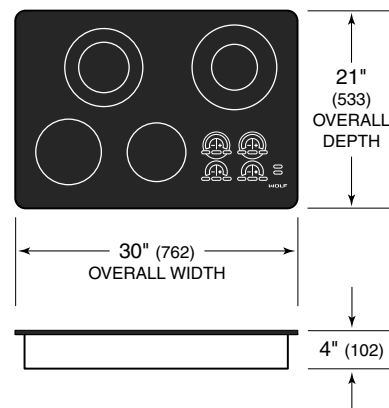
A Wolf chimney or Pro Series ventilation hood is recommended with these cooktops. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the unframed electric cooktops.

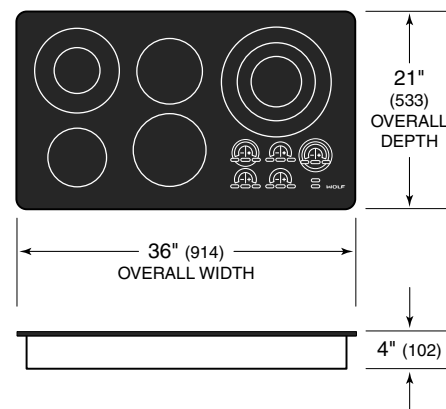
Electrical Requirements

The electrical requirements vary with the size of the unframed electric cooktop. Refer to the requirements for your specific model on the following pages.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Model CT30EU - Overall Dimensions



Model CT36EU - Overall Dimensions

WOLF UNFRAMED ELECTRIC COOKTOPS

30" (762) UNFRAMED ELECTRIC COOKTOP

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop.

The Wolf 30" (762) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out. Refer to the countertop cut-out dimensions in the illustration.

IMPORTANT NOTE: If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template for the countertop cut-out will be provided with the cooktop.

A Wolf 30" (762) single oven may be installed below the 30" (762) unframed electric cooktop. Refer to the illustration for specifics on cut-out dimensions and electrical placement.

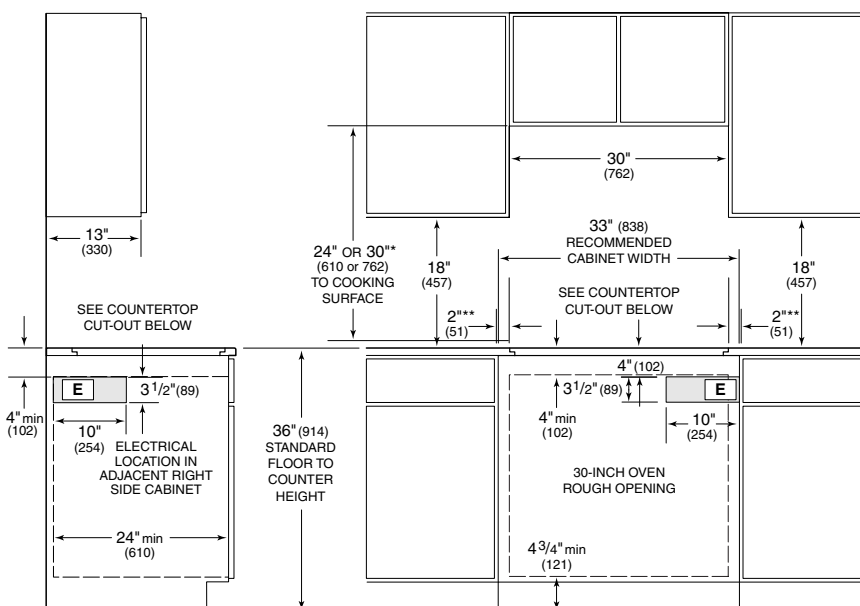
When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 30" (762) unframed electric cooktop requires a separate, grounded 3-wire 240V, 40 amp service with its own circuit breaker. It has a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply.

At 240V this cooktop is rated at 6.8 Kw and at 208V rated at 5.2 Kw with a minimum 30 amp service.

⚠ WARNING

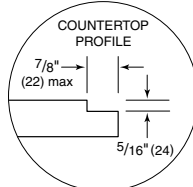
This cooktop is intended for indoor use.



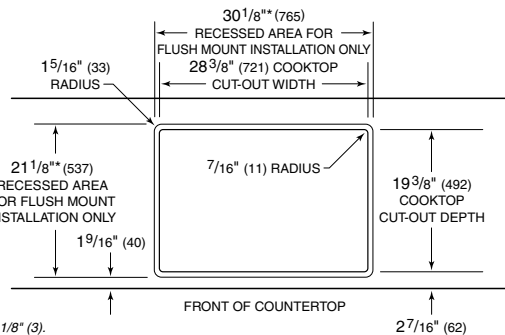
* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

RECESSED AREA FOR FLUSH MOUNT INSTALLATION ONLY



* Minimum dimension, but may be exceeded by up to 1/8" (3).



Countertop cut-out dimensions and electrical placement for 30" (762) unframed electric cooktop above 30" (762) single oven.

WOLF UNFRAMED ELECTRIC COOKTOPS

36" (914) UNFRAMED ELECTRIC COOKTOP

Wolf recommends using 39" (991) cabinets with the 36" (914) cooktop.

The Wolf 36" (914) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out. Refer to the countertop cut-out dimensions in the illustration.

IMPORTANT NOTE: If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template for the countertop cut-out will be provided with the cooktop.

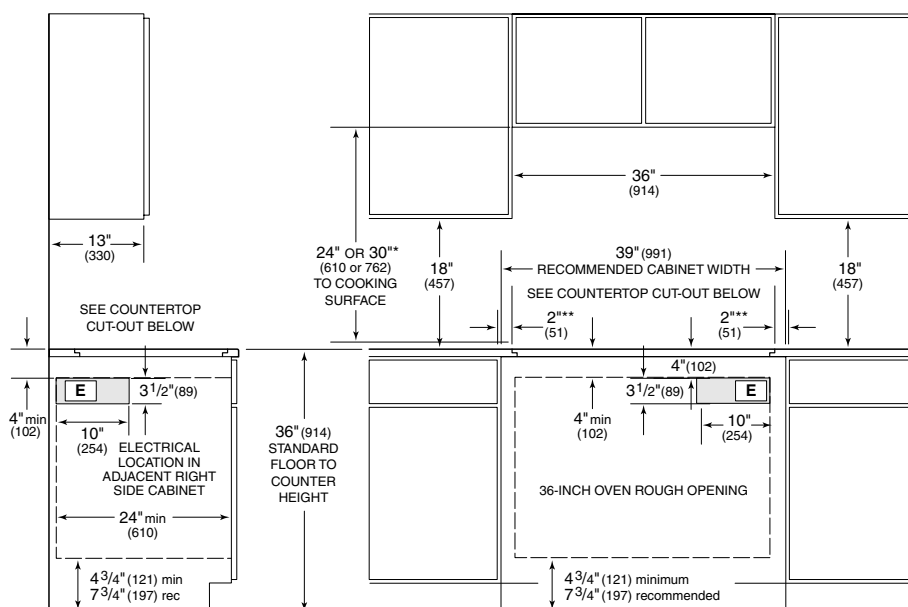
A Wolf 36" (914) single oven may be installed below the 36" (914) unframed electric cooktop. Refer to the illustration for specifics on cut-out dimensions and electrical placement.

When an oven is installed below the cooktop, it is recommended that the electrical supply be placed in the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

The Wolf 36" (914) unframed electric cooktop requires a separate, grounded 3-wire 240V, 50 amp service with its own circuit breaker. It is provided with a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply.

At 240V this cooktop is rated at 9.4 Kw and at 208V rated at 7.1 Kw with a minimum 40 amp service.

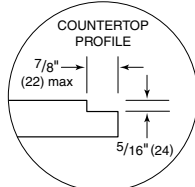
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7-3/4" (197) from the floor to ease the use of the oven door.



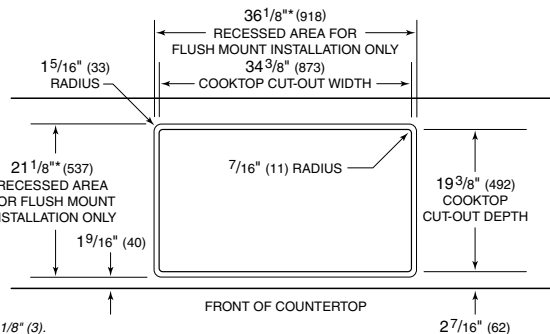
* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.

RECESSED AREA FOR FLUSH MOUNT INSTALLATION ONLY



* Minimum dimension, but may be exceeded by up to 1/8" (3).

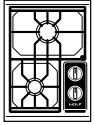


Countertop cut-out dimensions and electrical placement for 36" (914) unframed electric cooktop above 36" (914) single oven.

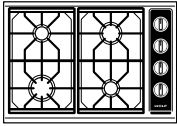
⚠ WARNING

This cooktop is intended for indoor use.

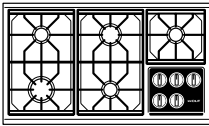
WOLF GAS COOKTOPS



*Model CT15G
15" (381) Gas Cooktop*



*Model CT30G
30" (762) Gas Cooktop*



*Model CT36G
36" (914) Gas Cooktop*

WOLF GAS COOKTOPS

New features make cooking a greater pleasure than ever. For instance, at higher settings the patented **Dual Stacked Burner** design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners delivers fine-tuning control and **True Simmer**. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching. This is heat tailored for every cooking vessel you're using – from the largest stockpot to the smallest melting pan.

All gas cooktops are available in the classic stainless steel finish and for the 30" (762) and 36" (914) cooktops you can choose the premium platinum stainless steel finish. The 15" (381) gas cooktop is available only in the classic stainless steel finish.

A new more powerful 15,000 Btu/hr (4.4 kWh) burner has been added to the 30" (762) and 36" (914) gas cooktops.

The sealed burners and deep recess of the seamless draw pan area make clean up of any of those previously unsightly spills a snap.

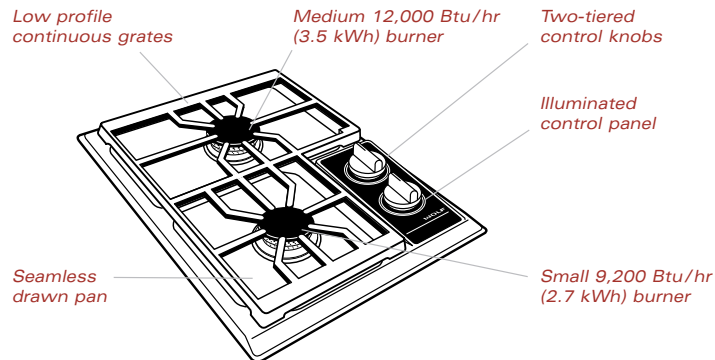


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

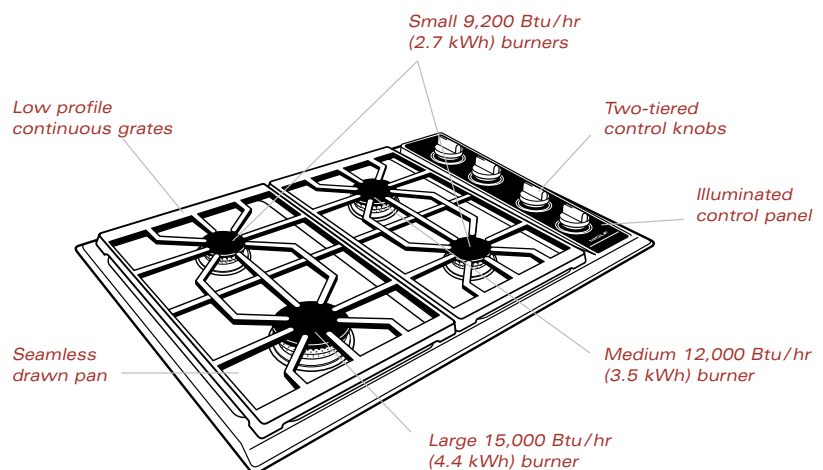
WOLF GAS COOKTOPS

FEATURES

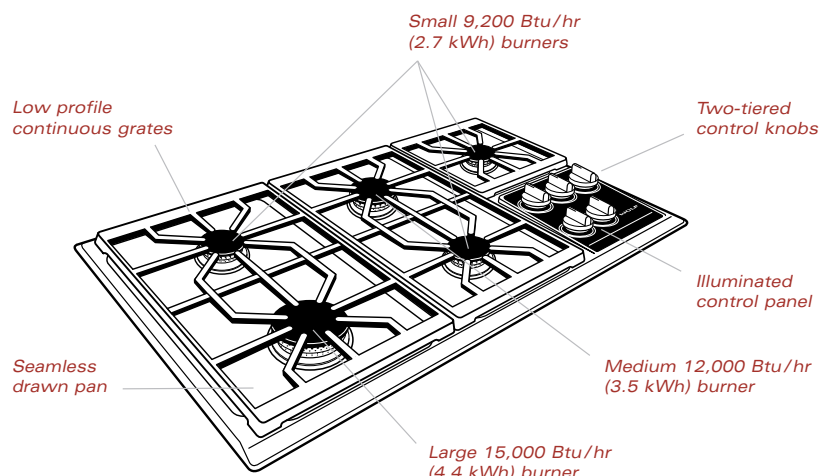
- Available in natural and LP gas
- Stainless steel top construction, available in classic and platinum stainless steel finishes
- Large 15,000 Btu/hr (4.4 kWh) sealed burner with 700 Btu/hr (.2 kWh) delivered at simmer – Models CT30G and CT36G only
- Medium 12,000 Btu/hr (3.5 kWh) sealed burner with 700 Btu/hr (.2 kWh) delivered at simmer
- Small 9,200 Btu/hr (2.7 kWh) sealed burners with 300 Btu/hr (.1 kWh) delivered at simmer
- Illuminated control panel with two-tiered control knobs
- True Simmer setting on all burners
- Individual spark ignition system
- Low profile cast iron continuous burner grates with matte porcelain finish
- Seamless drawn burner pan
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



Model CT15G – 15" (381) Gas Cooktop



Model CT30G – 30" (762) Gas Cooktop



Model CT36G – 36" (914) Gas Cooktop

MODEL OPTIONS

15" (381) Gas Cooktop

Classic Stainless Steel CT15G/S

30" (762) Gas Cooktops

Classic Stainless Steel CT30G/S

Platinum Stainless Steel CT30G/P

36" (914) Gas Cooktops

Classic Stainless Steel CT36G/S

Platinum Stainless Steel CT36G/P

Natural gas models listed, for LP gas add (-LP) to the model number.

WOLF GAS COOKTOPS

PLANNING INFORMATION

Wolf offers three sizes of gas cooktops to choose from to address your clients' needs. The 30" (762) and 36" (914) cooktops are available in classic and platinum stainless steel finish. The 15" (381) cooktop module comes in classic stainless steel only.

Space Requirements

The illustrations of the three different size cooktops give you overall dimensions, while the finished cut-out dimensions you need to incorporate into your plans are shown in the illustrations on the following pages.

A Wolf single 30" (762) or 36" (914) built-in oven may be installed below these cooktops. Refer to the illustrations on the following pages for specifics on cut-out dimensions and placement of electrical. Also, be aware of the depth of the cooktop when planning for this installation.

Wolf gas cooktops are designed and agency approved for installation with Wolf built-in ovens only. The cooktop nominal width should match the built-in oven nominal width.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

These cooktops can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

Electrical and Gas Requirements

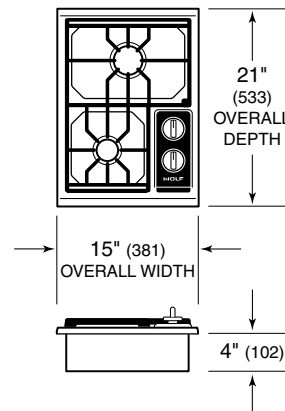
The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burners. However, you need to make provisions for a separate 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord. Refer to the illustrations on the following pages.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

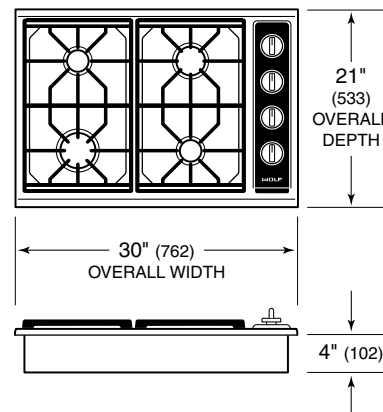
Wolf gas cooktops are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. They are supplied with a 1/2" NPT male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down and you are supplied with a regulator with two female connectors.

Wolf gas cooktops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas installations from 8,000' (2438 m) to 10,000' (3048 m) need the high altitude conversion kit. LP gas installations will operate up to 10,000' (3048 m) without adjustment.

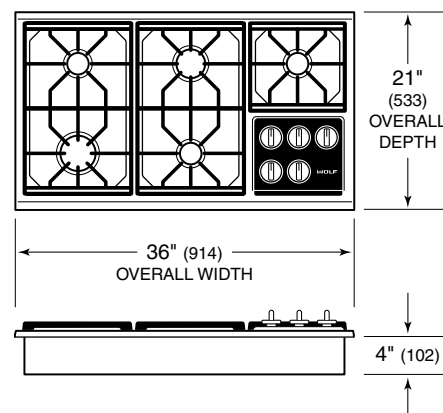
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.



Model CT15G - Overall Dimensions



Model CT30G - Overall Dimensions



Model CT36G - Overall Dimensions

WOLF GAS COOKTOPS

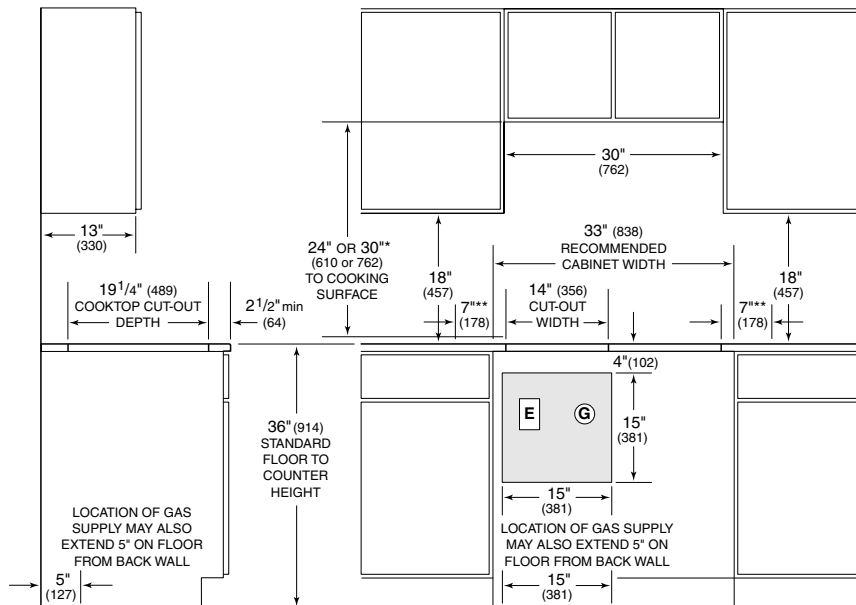
15" (381) GAS COOKTOP

For the 15" (381) gas cooktop, the gas service may be supplied through the floor, if the cooktop is not installed above an oven. Refer to the illustration for specifics on cut-out dimensions and placement of gas and electrical.

IMPORTANT NOTE: When multiple 15" (381) cooktop modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

⚠ WARNING

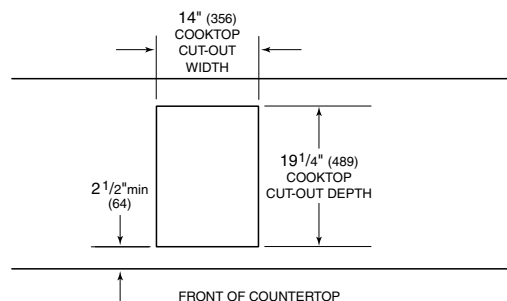
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustable surface up to 18" (457) above cooking surface.



Cut-out dimensions, electrical and gas placement for 15" (381) gas cooktop, no oven or downdraft.

WOLF GAS COOKTOPS

30" (762) GAS COOKTOP

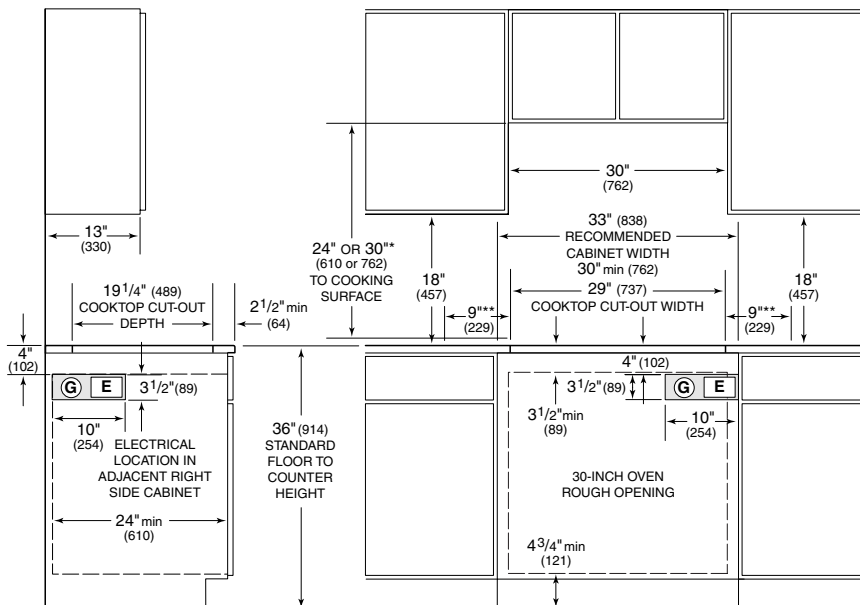
Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop.

A Wolf 30" (762) single oven may be installed below the 30" (762) gas cooktop. Refer to the illustration for specifics on cut-out dimensions and placement of gas and electrical. Also be aware of the depth of the cooktop when planning for this installation.

When an oven is installed below the cooktop, it is recommended that the gas and electrical supply be placed in the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

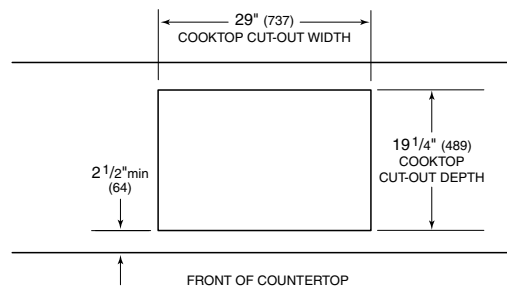
When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

When multiple cooktop units are installed side by side, refer to the countertop cut-out dimensions on page 35.



* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



⚠ WARNING

This cooktop is intended for indoor use.

Cut-out dimensions, electrical and gas placement for 30" (762) gas cooktop above 30" (762) single oven.

WOLF GAS COOKTOPS

36" (914) GAS COOKTOP

Wolf recommends using 39" (991) cabinets with the 36" (914) cooktop.

A Wolf 36" (914) single oven may be installed below the 36" (914) cooktop. Refer to the illustration for specifics on cut-out dimensions and placement of gas and electrical. Also be aware of the depth of the cooktop when planning for this installation.

When an oven is installed below the cooktop, it is recommended that the gas and electrical supply be placed in the adjacent base cabinet within the shaded area shown in the illustration. The top right area in the oven cavity is available, but will make installation difficult. The bottom cabinet support must be able to support 250 lbs (113 kg).

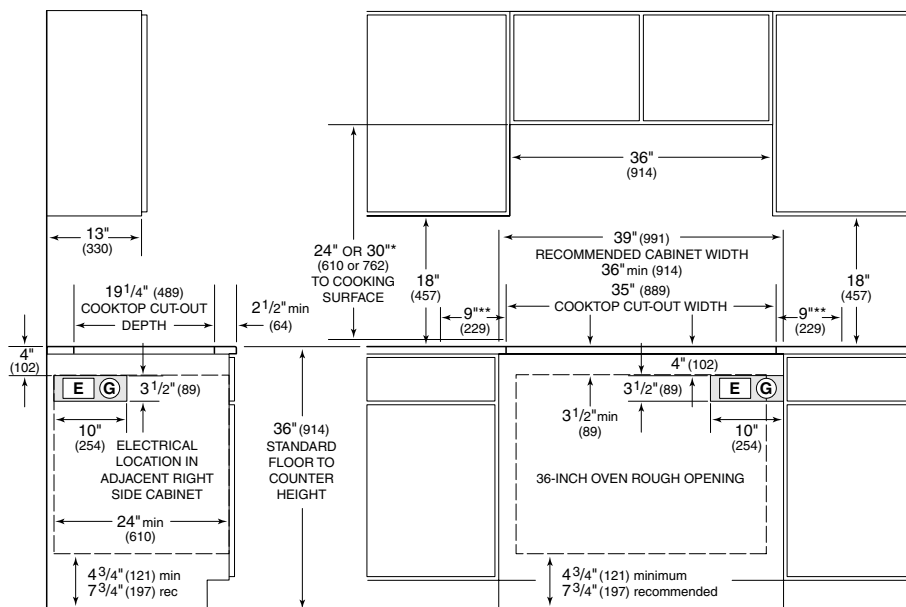
When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7-3/4" (197) from the floor to ease the use of the oven door.

When multiple cooktop units are installed side by side, refer to the countertop cut-out dimensions on page 35.

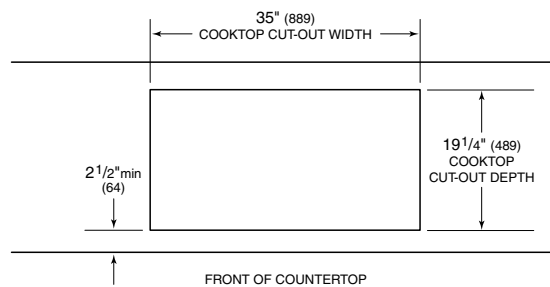
⚠ WARNING

This cooktop is intended for indoor use.



* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions, electrical and gas placement for 36" (914) gas cooktop above a 36" (914) single oven.

WOLF INTEGRATED COOKTOPS



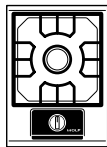
*Model IG15/S
Electric Grill Cooktop*



*Model IS15/S
Electric Steamer Cooktop*



*Model IF15/S
Electric Fryer Cooktop*



*Model IM15/S
Gas Multi-Function
Cooktop*

IMPORTANT NOTE: Refer to the pages for each specific integrated cooktop model for installation limitations.

WOLF INTEGRATED COOKTOPS

With Wolf's integrated cooktops, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with other cooktops within the Wolf inventory you and your client will truly understand freedom of choice.

Some modules integrate with their larger counterparts, right down to their low-profile grates, dual stacked gas burners, deep spill pan and illuminated controls (see important note below the illustrations). The two-element electric and dual stacked burner gas modules deliver the same performance and appearance as the larger electric and gas cooktops.

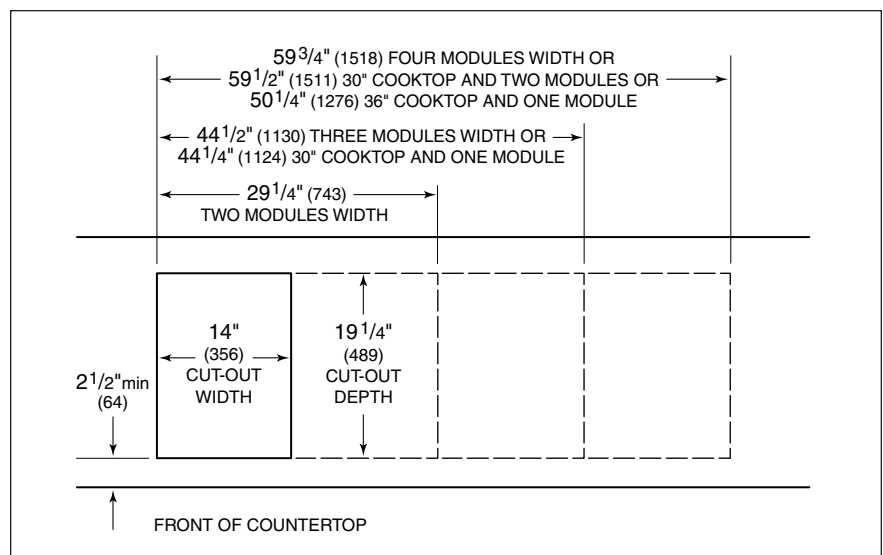
Some integrated cooktops can be installed together or with a 30" (762) or 36" (914) cooktop (see important note below the illustrations). When multiple units are installed side by side, the cut-out dimensions that are shown in the illustration below are derived by adding 1-1/4" (32) additional space for each additional unit, to give you your total cut-out width.

When two or more cooktops are installed together, an integrated module filler strip (IFILLER/S) is required. If a downdraft ventilation system is also installed, an integrated cooktop support for downdraft ventilation (ISUPPORT) is required. Contact your Wolf dealer for information on these accessory components.

IMPORTANT NOTE: Where multiple units are installed side by side, each unit must have its own separate recommended electrical circuit. When multiple gas units are installed next to one another, they can receive their gas supply from a common line. However, each unit **MUST** have its own regulator installed between the mainline and the integrated cooktop.

IMPORTANT NOTE: Review specific installation instructions for products to product capabilities.

Refer to the following illustration for countertop cut-out dimensions for installation of multiple cooktops.



Countertop cut-out dimensions for multiple cooktop installation.

WOLF INTEGRATED COOKTOPS

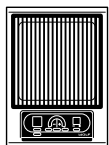
ELECTRIC GRILL COOKTOP

Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements – front and back – on this module that enables you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are dishwasher safe porcelainized plates below two 1400-watt heating elements that accumulate any unwanted grease and drain it away.

The Wolf electric grill cooktop is available in classic stainless steel.



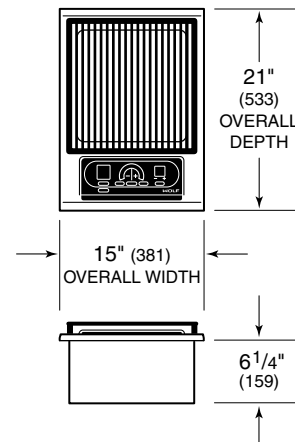
*Model IG15/S
Classic Stainless Steel*



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

FEATURES

- Integrated design allows for use with multiple cooktop units
- Stainless steel top construction with classic stainless steel finish
- Two 1400-watt individually controlled heating elements – front and back for even grilling
- Illuminated touch controls with graduated control lighting
- Low profile, one-piece cast iron grilling grate with matte porcelain finish
- Black porcelain-coated grease deflection plates
- Easy to clean, removable porcelain collection pan
- Independent digital timer
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



*Electric Grill Cooktop
Overall Dimensions*

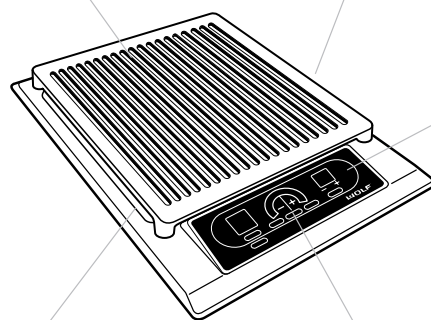
*Low profile one-piece
grilling grate*

*Two 1,400-watt
heating elements*

*Illuminated touch
controls*

*Removable
collection pan*

*Graduated
control lighting*



Model IG15/S Electric Grill Cooktop

WOLF INTEGRATED COOKTOPS

PLANNING INFORMATION

The illustrations provide the overall size and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple 15" (381) cooktop modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

This cooktop can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

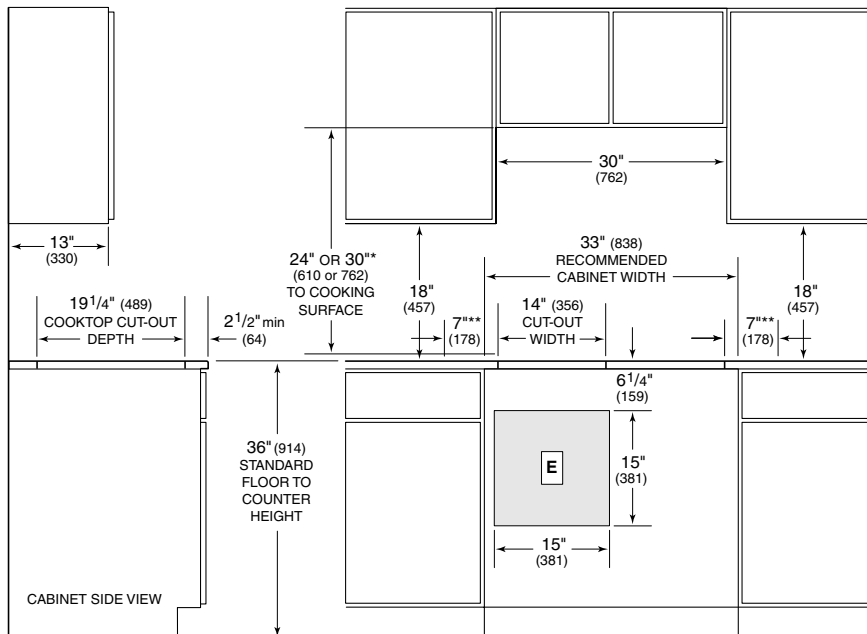
Electrical Requirements

The Wolf electric grill cooktop requires a separate, grounded 4-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. At 240V this cooktop is rated at 2.8 Kw.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

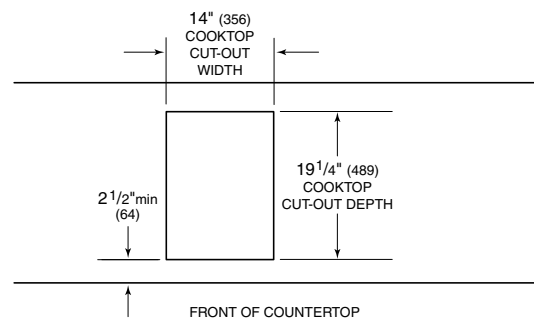
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for electric grill cooktop.

WOLF INTEGRATED COOKTOPS

ELECTRIC STEAMER COOKTOP

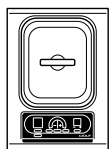
From a temperature of 140°F (60°C) to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing its flavor.

The beauty of this cooktop module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a two gallon (7.6 L) capacity can hold up to 14 cups of cooked pasta. Includes one solid and one perforated stackable insert pan.

The diversity of our electric steamer includes slow cooking, double boiling, steaming eggs, steaming custard, proofing bread dough, warming food and melting chocolate as well as steaming vegetables.

The Wolf electric steamer cooktop is available in classic stainless steel.



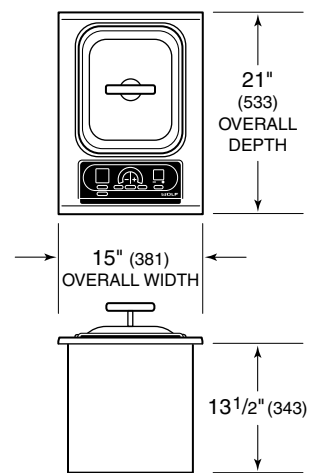
Model IS15/S
Classic Stainless Steel



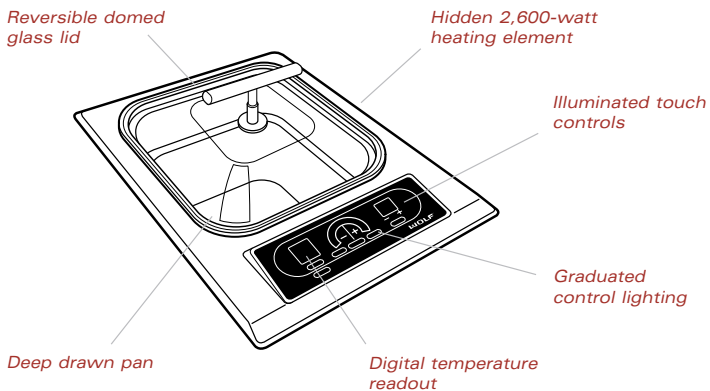
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

FEATURES

- Integrated design allows for use with multiple cooktop units
- Stainless steel top construction with classic stainless steel finish
- Hidden 2600-watt heating element
- Illuminated touch controls with graduated control lighting
- Large two gallon (7.6 L) maximum capacity tub – 10 cup capacity for steaming
- Two stackable stainless steel steamer insert pans – one solid and one perforated
- Uses include steaming vegetables, eggs and custard, double boiling, proofing bread dough, warming food and melting chocolate
- Can function as a slow cooker for 8-10 hours
- Reversible domed glass lid for easy storage
- Independent digital timer
- Digital temperature readout and preheat indicator
- Electronic drain
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



Electric Steamer Cooktop
Overall Dimensions



Model IS15/S Electric Steamer Cooktop

WOLF INTEGRATED COOKTOPS

PLANNING INFORMATION

The illustrations provide the overall size and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple 15" (381) cooktop modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

For the drain connection, the 5/8" (16) outlet from the valve will accept a drain hose that must flow downward to and tie into an existing sink drain. Or a separate drain with a freefall may be installed. Following local building codes, your plumber will dictate how to plumb the unit. As a third option, the consumer will supply a heat resistant bucket for drainage in the location of the drain outlet. Refer to the illustration for location of the drain outlet.

⚠ WARNING

This cooktop should not be installed immediately next to a Wolf 15" (381) fryer cooktop, as contact between water and hot oil may cause burns from steam and hot oil.

A Wolf chimney or Pro Series ventilation hood is recommended with this cooktop. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric steamer cooktop.

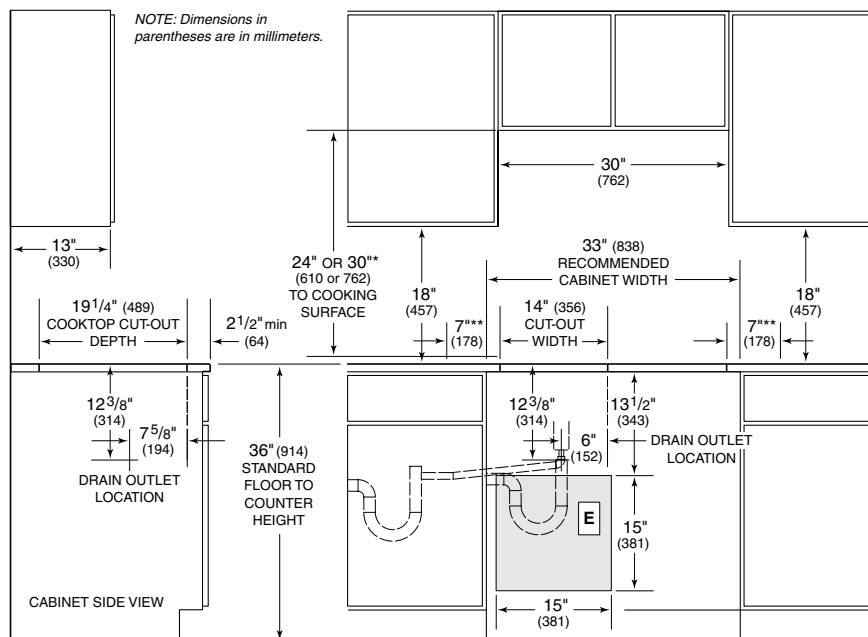
Electrical Requirements

The Wolf electric steamer cooktop requires a separate, grounded 3-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. At 240V this cooktop is rated at 2.6 Kw.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

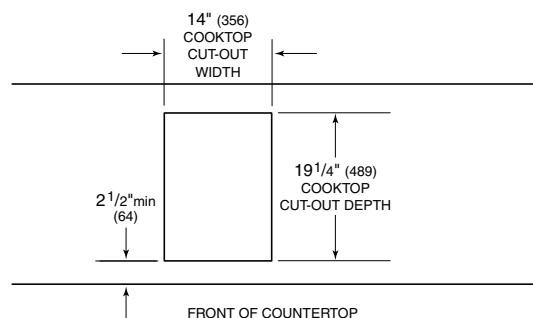
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for electric steamer cooktop.

WOLF INTEGRATED COOKTOPS

ELECTRIC FRYER COOKTOP

To round out your options for the ideal kitchen, you can choose a fryer and Wolf offers a great option that the market has never seen. Dinner specialties that you never tried before will be at your fingertips when your client uses this module.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. The fryer can handle a variety of goods at a wide scope of oil temperatures.

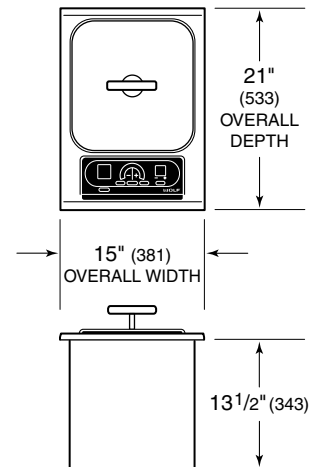
The Wolf fryer cooktop is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.



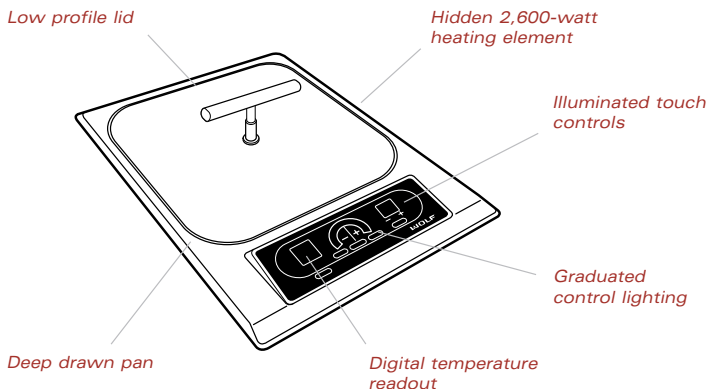
*Model IF15/S
Classic Stainless Steel*

FEATURES

- Integrated design allows for use with multiple cooktop units
- Stainless steel top construction with classic stainless steel finish
- Hidden 2600-watt heating element
- Illuminated touch controls with graduated control lighting
- Large 1-1/4 gallon (3.8 L) capacity tub
- Three baskets included – one large and two small side by side, each with wire basket hanger
- Low profile lid
- Melt feature for cooking oil
- Independent digital timer
- Digital temperature readout and preheat indicator
- Easy manual locking drain capability
- Recommended for installation with any Wolf framed electric cooktop or the Wolf electric grill module
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



*Electric Fryer Cooktop
Overall Dimensions*



Model IF15/S Electric Fryer Cooktop

WOLF INTEGRATED COOKTOPS

PLANNING INFORMATION

The illustrations provide the overall size and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple 15" (381) cooktop modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

The electric fryer cooktop must be installed in a base cabinet with access to the bottom of the unit to drain the oil through a manual valve. The consumer must supply a heat resistant bucket to accept the drained oil. Refer to the illustration for location of the drain outlet.

⚠ WARNING

This cooktop cannot be installed immediately next to any open flame cooking device. The open flame may cause ignition of oil.

A Wolf chimney or Pro Series ventilation hood is recommended with this cooktop. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric fryer cooktop.

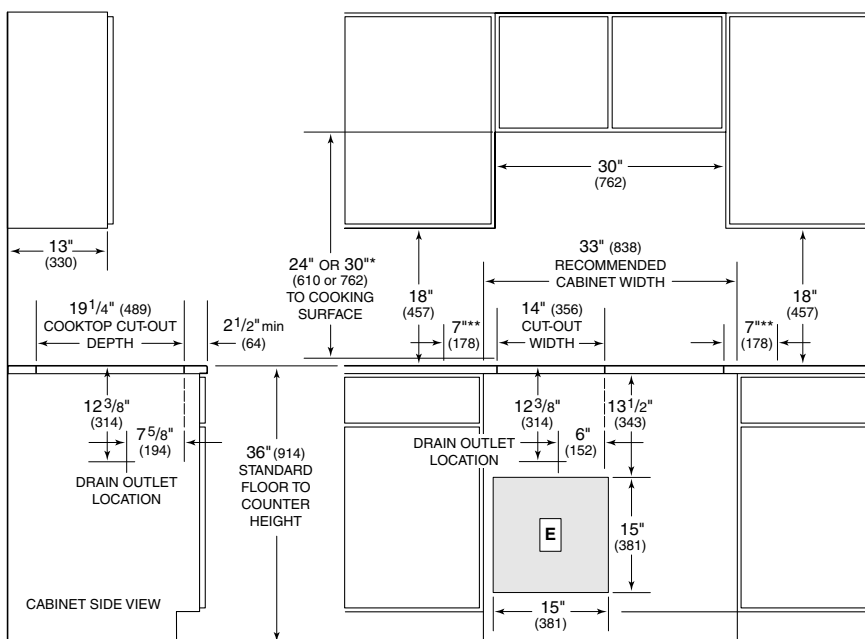
Electrical Requirements

The Wolf electric fryer cooktop requires a separate, grounded 3-wire 240V, 15 amp service with its own circuit breaker. The unit is provided with a 4' (1.2 m) flexible 3-wire conduit for connection at the electrical supply. Locate electrical within the shaded area shown in the illustration. At 240V this cooktop is rated at 2.6 Kw.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

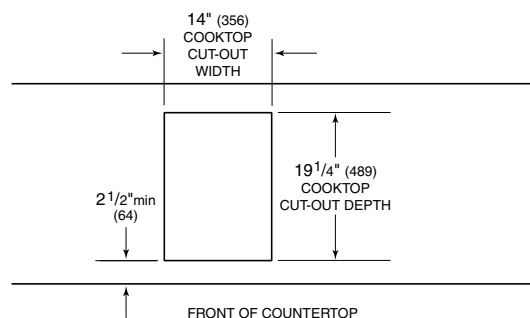
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



Cut-out dimensions and electrical placement for electric fryer cooktop.

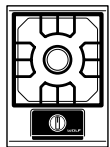
WOLF INTEGRATED COOKTOPS

GAS MULTI-FUNCTION COOKTOP

It's really a misnomer to describe this wonderful cooktop as a wok instrument because it is much more than that. The large, low-profile grate will fit in nicely with any Wolf gas cooktop.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The larger grate will handle your wok perfectly, but also accommodate even your largest stockpots, Dutch ovens and the like. The powerful burner exceeds 18,000 Btu/hr (5.3 kWh).

The Wolf multi-function cooktop is available in classic stainless steel.



Model IM15/S
Classic Stainless Steel

FEATURES

- Integrated design allows for use with multiple cooktop units
- Available in natural and LP gas
- Stainless steel top construction with classic stainless steel finish
- High output 18,000 Btu/hr (5.3 kWh) sealed burner
- Automatic electronic re-ignition system
- Illuminated control panel
- Individual spark ignition system
- Two interchangeable cast iron burner grates with matte porcelain finish – wok grate and low profile continuous grate
- Deep drawn burner pan
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

MODEL OPTIONS

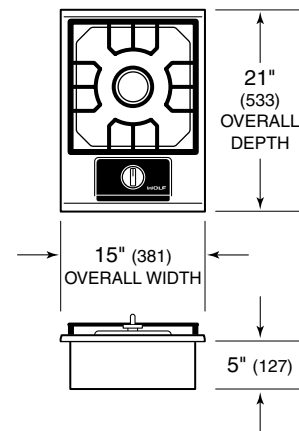
Gas Multi-Function Cooktop

Natural Gas

IM15/S

LP Gas

IM15/S-LP



Gas Multi-Function Cooktop
Overall Dimensions

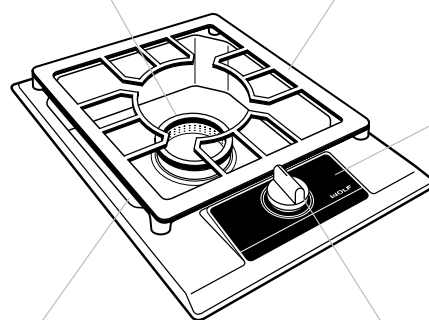
High-output 18,000 Btu/hr
(5.3 kWh) burner

Wok grate shown

Illuminated
control panel

Deep drawn pan

Continuous
control knob



Model IM15/S Gas Multi-Function Cooktop

WOLF INTEGRATED COOKTOPS

PLANNING INFORMATION

The illustrations provide the overall size and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple 15" (381) cooktop modules are installed side by side, refer to the countertop cut-out dimensions on page 35.

For the 15" (381) gas multi-function cooktop, the gas service may be supplied through the floor or within the shaded area shown in the illustration. Refer to the illustration for specifics on cut-out dimensions and placement of gas and electrical.

This cooktop can accommodate the Wolf downdraft system, a Wolf chimney or Pro Series hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to cooking surface. Refer to pages 60-74 for ventilation specifics.

Electrical and Gas Requirements

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burner. The Wolf gas multi-function cooktop requires a separate 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the illustration.

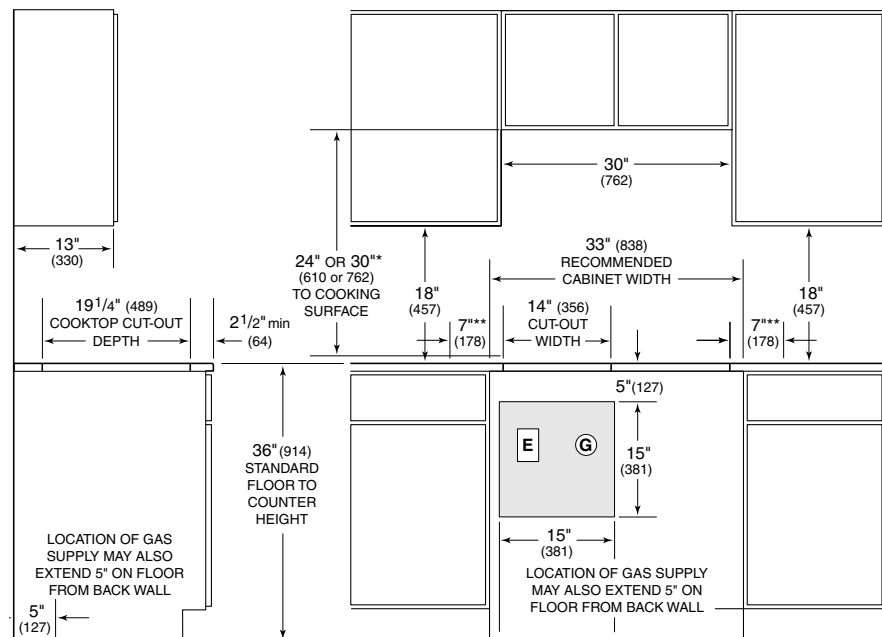
The gas multi-function cooktop is designed to operate on natural gas at 5" WC (water column) pressure or LP gas at 10" (254) WC pressure. It is supplied with a 1/2" NPT female gas connection at the right rear corner of the cooktop.

The Wolf gas multi-function cooktop functions up to 8,000' (2438 m) in altitude without any adjustment. If installation is above 8,000' (2438 m), contact your Wolf dealer.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

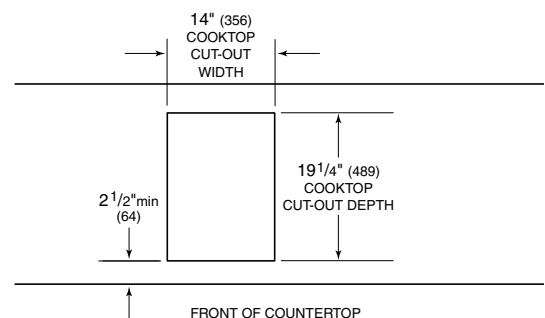
This cooktop is intended for indoor use.



NOTE: Application shown allows for installation of two 15" (381) modules side-by-side.

* Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to cooking surface.

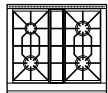
** Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above cooking surface.



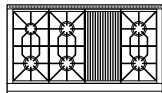
Cut-out dimensions and electrical placement for gas multi-function cooktop.

WOLF DUAL FUEL RANGES

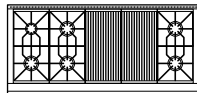
MODEL OPTIONS



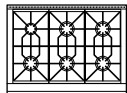
DF304



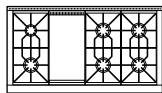
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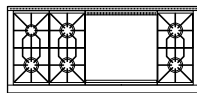
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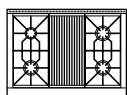
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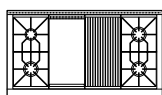
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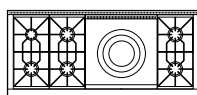
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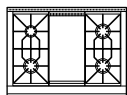
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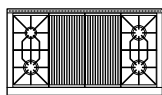
DF484CG



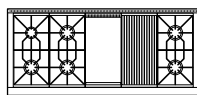
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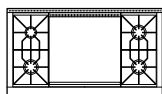
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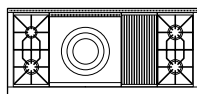
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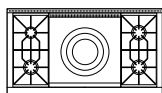
DF606CG



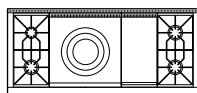
DF484DG



DF604CF



DF484F



DF604GF

Natural gas models listed, for LP gas add (-LP) to the model number.



This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF DUAL FUEL RANGES

It's hard to put into a few words the differences you will see in Wolf compared to the other cooking appliances. Some of the differences are dramatic and some are very subtle. Suffice to say that you and your clients will notice the differences.

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths, and combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

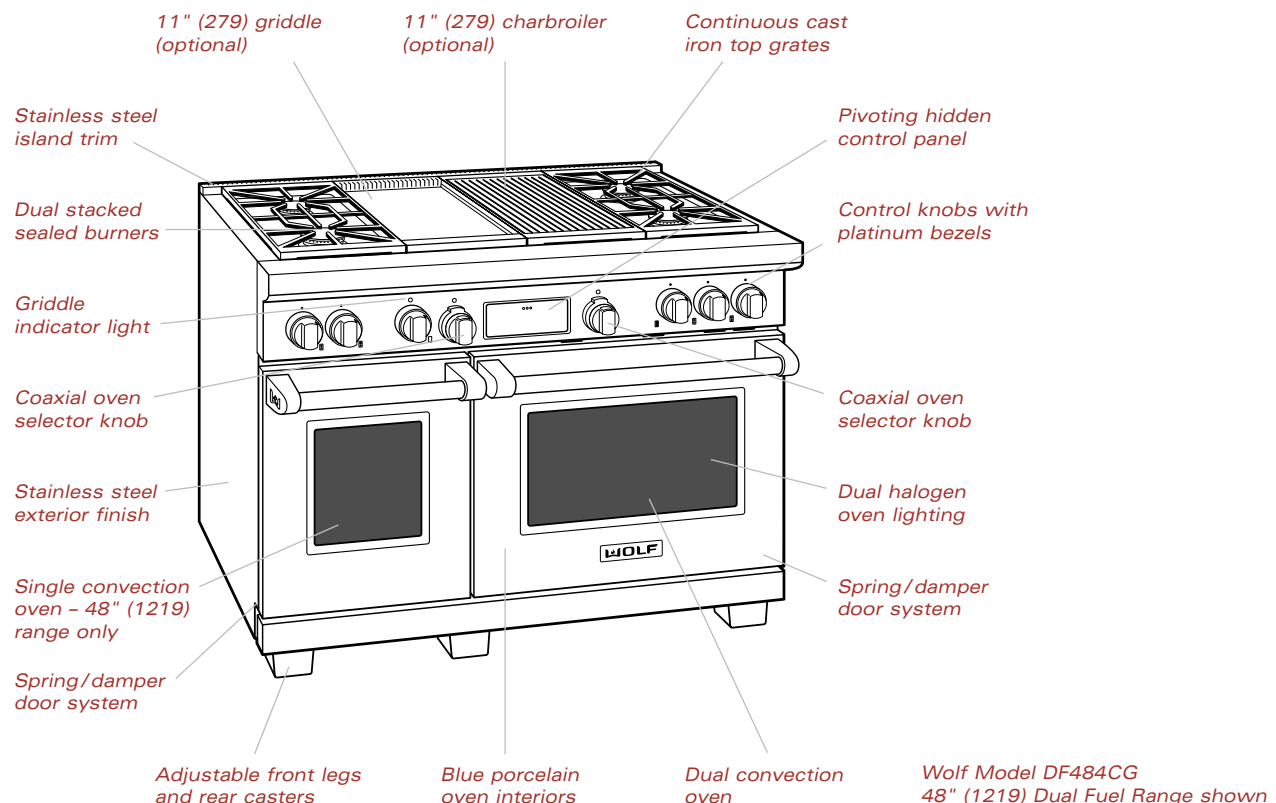
The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its combination of convection fans and heating elements give the user convenience and superior control over eight different cooking modes. These modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory).

Advanced standard features such as **dual stacked burners**, **dual convection fans**, **blue porcelain oven interior**, **pivoting control panel**, along with the optional **steel griddle plate**, **infrared charbroiler** and **French top** are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.

WOLF DUAL FUEL RANGES

FEATURES

- Natural or LP gas rangetop with dual convection electric oven(s)
- 18" (457) oven on 48" (1219) range is single convection
- Classic stainless steel exterior finish
- Red or black control knobs – specified at time of order
- Platinum bezels surround all knobs – chrome or brass bezels optional
- Dual stacked sealed 9,200 Btu/hr (2.7 kWh) and 15,000 Btu/hr (4.4 kWh) burners, all with simmer capabilities and automatic reignition at all settings
- Melt feature on one 9,200 Btu/hr (2.7 kWh) burner
- Porcelain coated cast iron continuous top grates
- Pivoting hidden touch control panel
- Self-cleaning oven(s)
- Cobalt blue porcelain oven interior
- Coaxial temperature displaying oven selector knob
- Eight cooking modes – bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory)
- Proof mode for 18" (457) oven on 48" (1219) range
- Temperature probe feature
- Three adjustable oven racks with full extension bottom rack
- Hidden bake element and recessed broil element in oven(s)
- Triple pane oven door window and dual halogen lighting
- Spring/damper door system on oven door(s)
- Adjustable stainless steel legs in front and adjustable rear casters
- High altitude conversion kit available
- Optional risers – 5" (127), 10" (254) and 20" (508) with shelf
- Optional dehydration accessory
- Optional Bake Stone accessory
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



WOLF DUAL FUEL RANGES

PLANNING INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions as shown in the illustration.

All Wolf dual fuel ranges come in the classic stainless steel finish. Distinctive red or black control knobs are available. Contact your Wolf dealer for information on optional accessories.

It is recommended that you use a Wolf Pro Series wall or island ventilation hood with the Wolf dual fuel range. Refer to pages 66-70 for Pro Series ventilation specifics.

Oven Interior Dimensions

- 30" (762) Dual Fuel Range:
21 1/2"W x 16 1/2"H x 16 3/8"D
(546 x 419 x 416)
- 36" (914) Dual Fuel Range:
26 1/2"W x 16 1/2"H x 16 3/8"D
(673 x 419 x 416)
- 48" (1219) Dual Fuel Range:
21 1/2"W x 16 1/2"H x 16 3/8"D
(546 x 419 x 416) – large oven
11 5/8"W x 16 1/2"H x 16 3/8"D
(295 x 419 x 416) – small oven
- 60" (1524) Dual Fuel Range:
21 1/2"W x 16 1/2"H x 16 3/8"D
(546 x 419 x 416) each

Space Requirements

The finished rough opening dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Electrical and Gas Requirements

The 30" (762) and 36" (914) dual fuel ranges require a 240V AC, 60 Hz, 30 amp fused electrical supply to operate the electrical portions of your unit. The 48" (1219) and 60" (1524) dual fuel ranges require a 240V AC, 60 Hz, 50 amp fused electrical supply. Locate electrical within the shaded area shown in the illustration.

Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knock-outs on the base of the unit, are provided to allow a certified electrical contractor to wire the range directly to the electrical supply.

The terminal block will also accept an appliance cord that is sized correctly for the ranges' voltage and amperage.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose MUST be 3/4" (19) minimum I.D. pipe.

Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

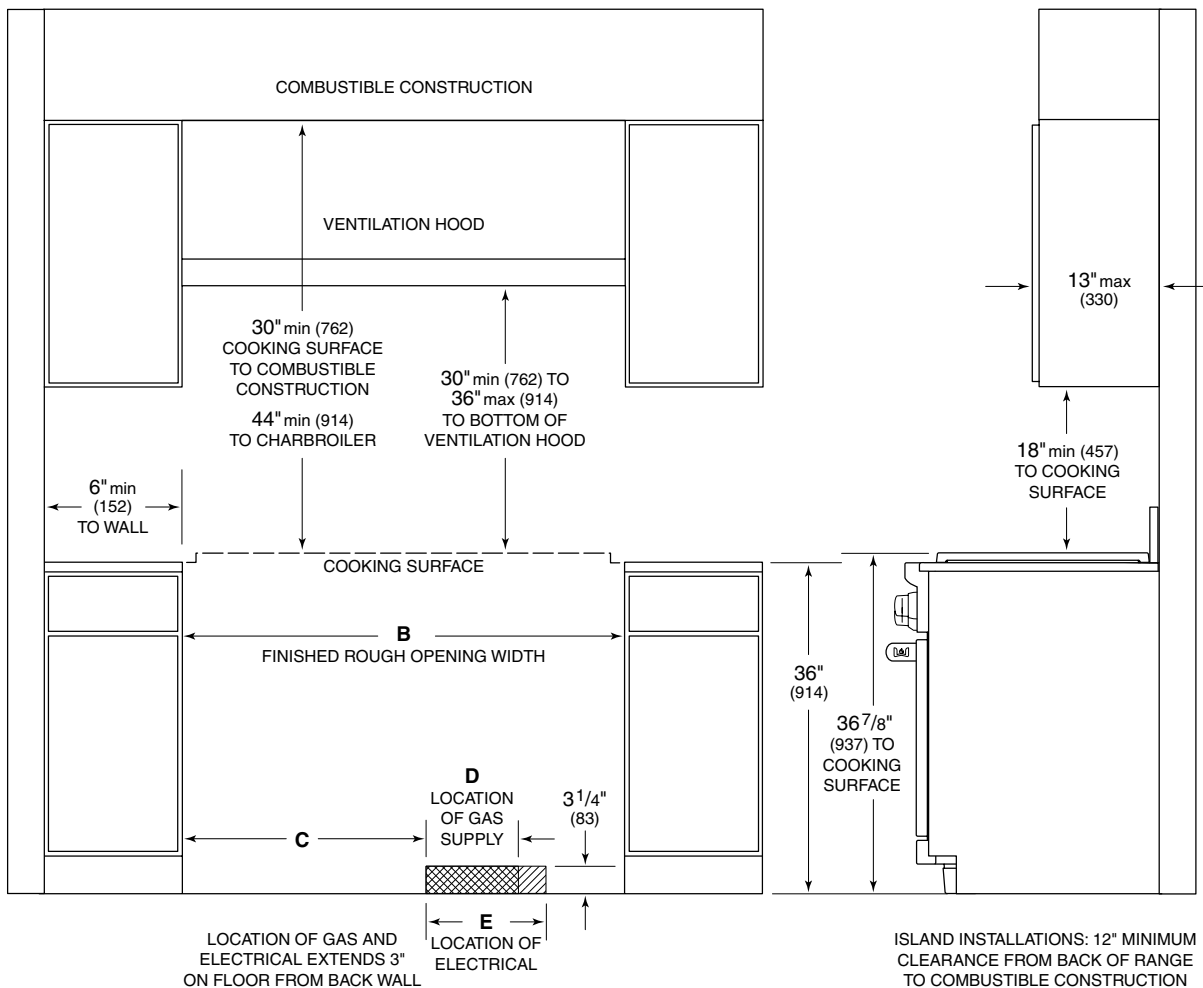
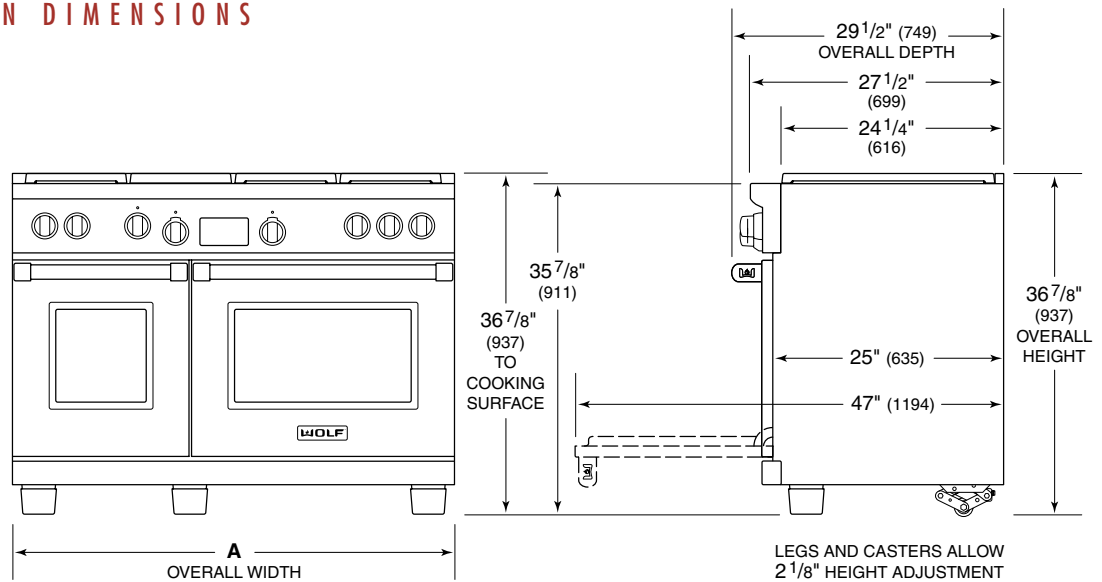
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

Installation Dimensions	30" (762) Dual Fuel Range	36" (914) Dual Fuel Range	48" (1219) Dual Fuel Range	60" (1527) Dual Fuel Range
A Overall width of range – width may vary to $\pm 1/8"$ (3)	29 7/8" (759)	35 7/8" (911)	47 7/8" (1216)	60 1/8" (1527)
B Finished rough opening width	30" (762)	36" (914)	48" (1219)	60 1/4" (1530)
C Dimension from edge of rough opening	8 1/2" (216)	8 1/2" (216)	24" (610)	31" (787)
D Location of gas supply	10" (254)	15" (381)	10 (254)	10 (254)
E Location of electrical	13" (330)	19" (483)	13" (330)	13" (330)

NOTE: Dimensions correspond to the illustrations on the following page. Dimensions in parentheses are in millimeters.

WOLF DUAL FUEL RANGES

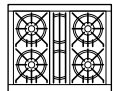
INSTALLATION DIMENSIONS



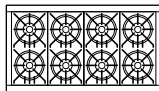
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.
Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS RANGES

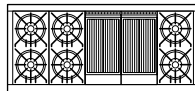
MODEL OPTIONS



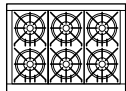
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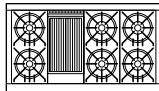
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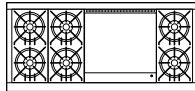
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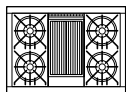
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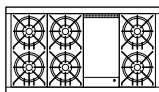
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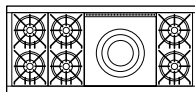
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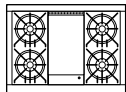
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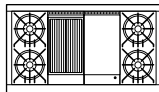
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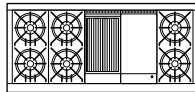
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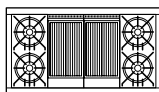
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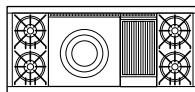
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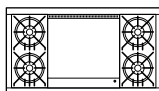
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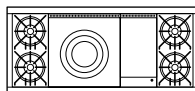
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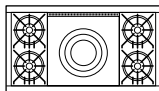
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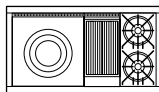
R484DG



R604GF



R484F



R482CF

Natural gas models listed, for LP gas add (-LP) to the model number.

WOLF GAS RANGES

If it looks as if it could be in a restaurant kitchen, well, that's natural.

That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

Advanced standard features such as an ***infrared oven broiler***, ***convection baking***, ***dual burners***, along with the optional ***carbon steel griddle***, ***infrared charbroiler*** and ***French top*** are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

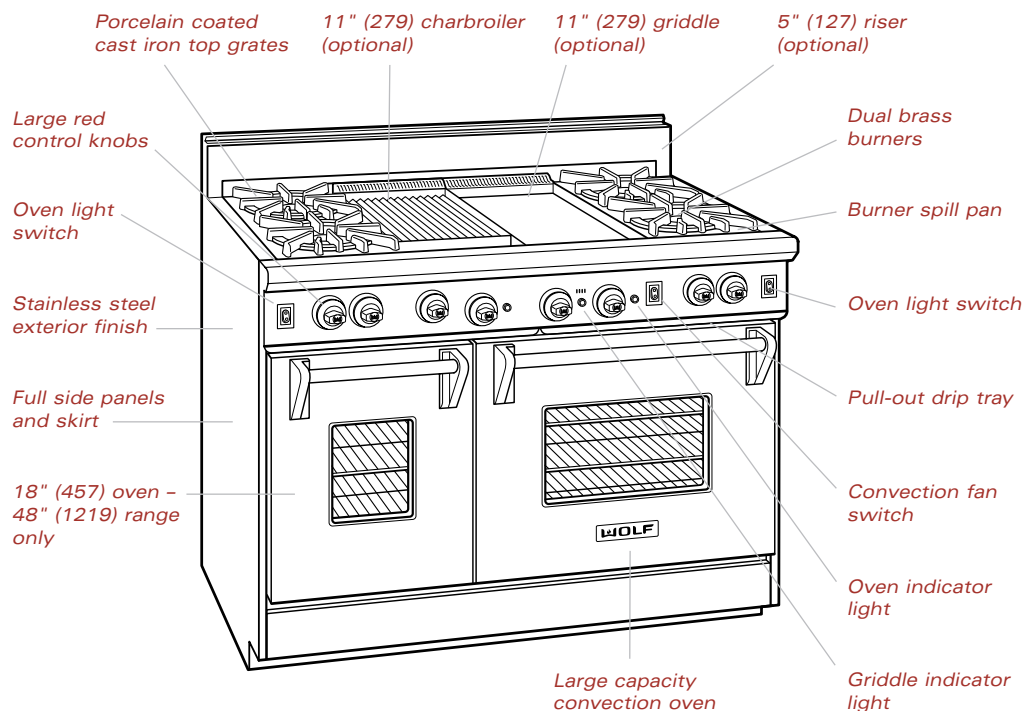


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF GAS RANGES

FEATURES

- Natural or LP gas models
- Classic stainless steel exterior finish
- Fits standard 24" (610) deep cabinets with zero clearance for easy installation
- Optional infrared charbroiler, infrared griddle or French top configurations
- Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kWh) simmer to 16,000 Btu/hr (4.7 kWh) high
- Porcelain coated cast iron top grates
- Large red control knobs with four position settings and chrome bezels – optional black knobs available at no cost
- Large capacity convection oven(s) with broiler, porcelain interior, three adjustable racks, lights and door window
- 18" (457) oven with porcelain interior and two adjustable racks on 48" (1219) range
- Stainless steel drip tray on ball bearing slides
- Adjustable 3" (76) stainless steel legs in front and rear casters
- Full side panels and skirt
- High altitude conversions kit available
- Optional risers – 5" (127), 10" (254) and 20" (508) with shelf
- Optional S-grates available
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



Wolf Model R484CG
48" (1219) Gas Range shown

WOLF GAS RANGES

PLANNING INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions as shown in the illustration.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

It is recommended that you use a Wolf Pro Series wall or island ventilation hood with the Wolf gas range. Refer to pages 66-70 for Pro Series ventilation specifics.

Oven Interior Dimensions

- 30" (762) Gas Range:
24"W x 16 1/2"H x 17"D
(610 x 419 x 432)
- 36" (914) Gas Range:
30"W x 16 1/2"H x 17"D
(762 x 419 x 432)
- 48" (1219) Gas Range:
24"W x 16 1/2"H x 17"D
(610 x 419 x 432) – large oven
13 1/2"W x 16 1/2"H x 18 1/2"D
(343 x 419 x 470) – small oven
- 60" (1524) Gas Range:
24"W x 16 1/2"H x 17"D
(610 x 419 x 432) each

Space Requirements

The finished rough opening dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Electrical and Gas Requirements

The Wolf gas range requires a 110/120V electric supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker. Locate electrical within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **MUST** be 3/4" (19) minimum I.D. pipe.

The Wolf gas range functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

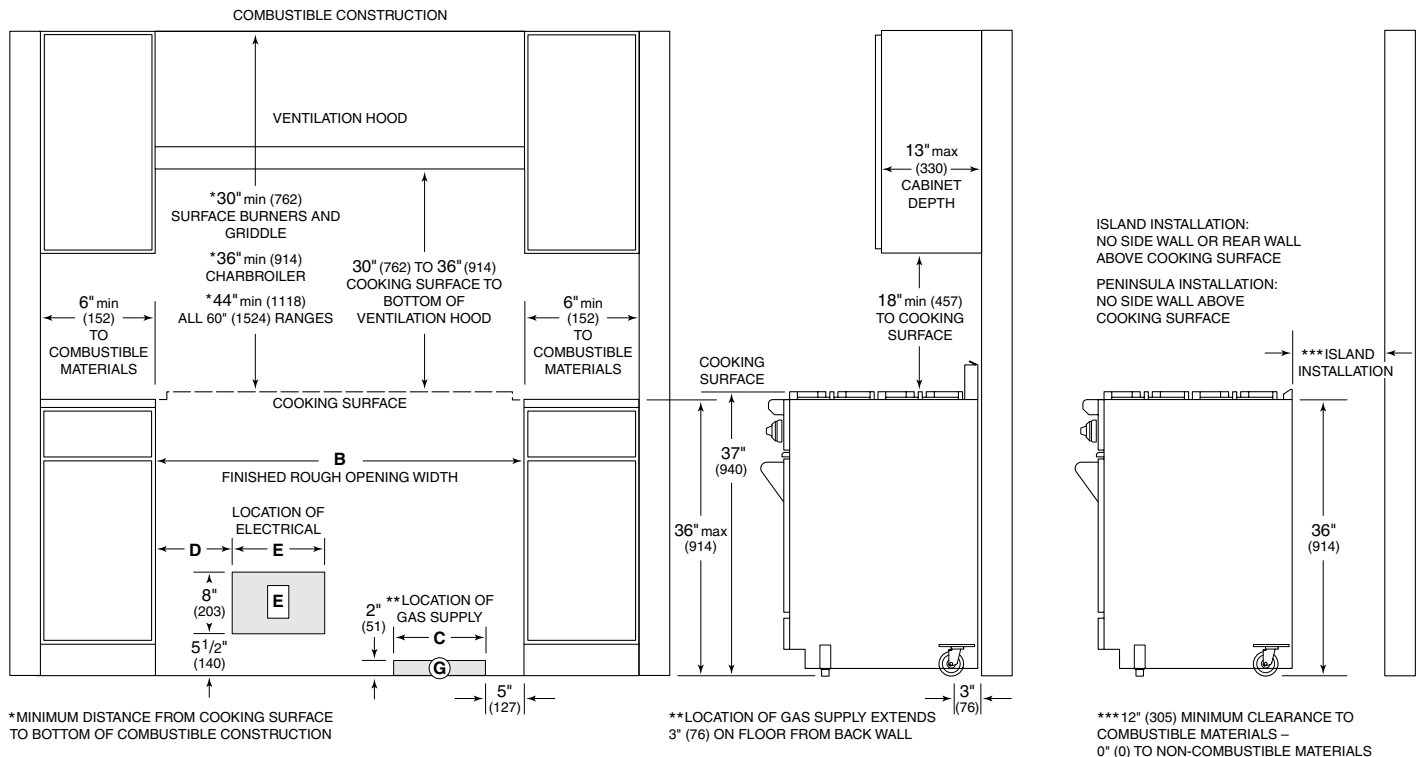
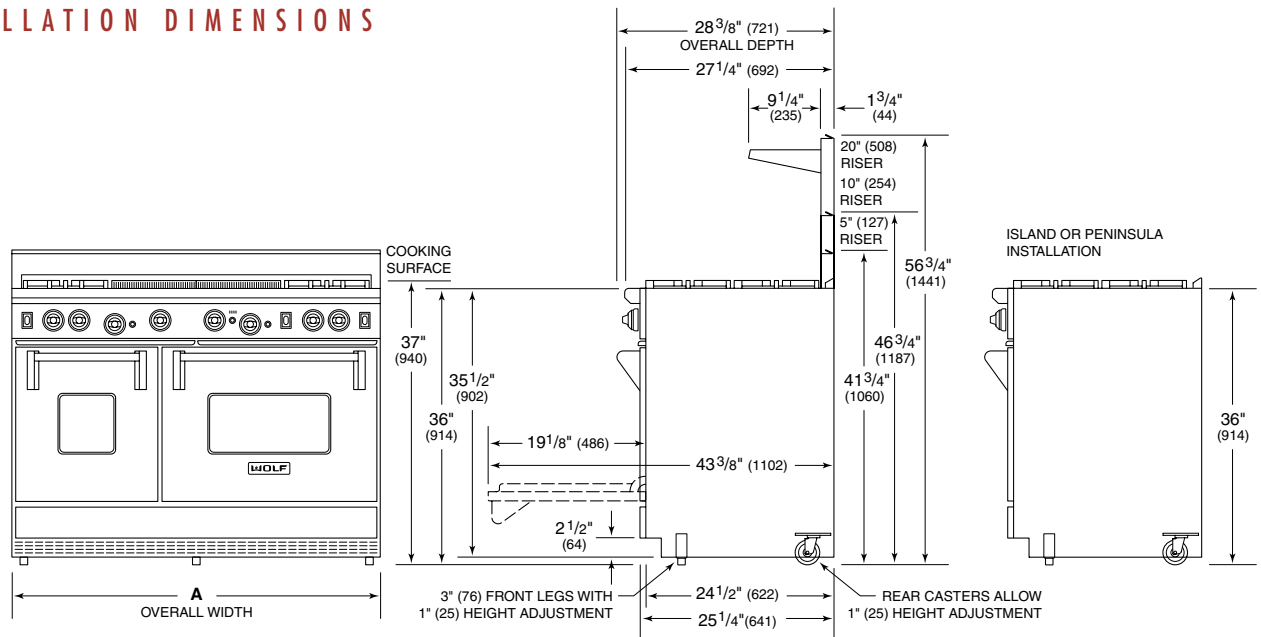
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

Installation Dimensions	30" (762) Gas Range	36" (914) Gas Range	48" (1219) Gas Range	60" (1524) Gas Range
A Overall Width of Gas Range – width may vary to $\pm 1/8"$ (3)	30" (762)	36" (914)	48" (1219)	60" (1524)
B Finished Rough Opening Width	30 1/4" (768)	36 1/4" (921)	48 1/4" (1226)	60 1/4" (1530)
C Location of Gas Supply (within shaded area)	12" (305)	12" (305)	12" (305)	12" (305)
D Location of Electrical	10" (254)	10" (254)	26" (660)	10" (254)
E Location of Electrical (within shaded area)	12" (305)	12" (305)	12" (305)	12" (305)

NOTE: Dimensions correspond to the illustrations on the following page. Dimensions in parentheses are in millimeters.

WOLF GAS RANGES

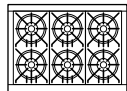
INSTALLATION DIMENSIONS



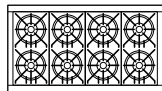
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.
Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS RANGETOPS

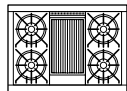
MODEL OPTIONS



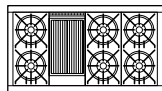
RT366



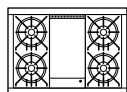
RT488



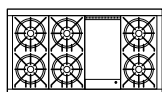
RT364C



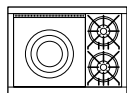
RT486C



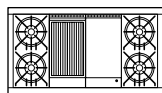
RT364G



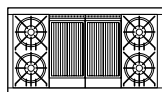
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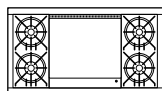
RT362F



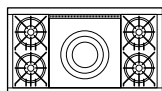
RT484CG



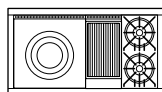
RT484DC



RT484DG



RT484F



RT482CF

Natural gas models listed, for LP gas add (-LP) to the model number.

WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 36" (914) and 48" (1219) widths, and combined with the cooking feature options, the different configurations you can choose from are numerous. Model numbers indicate the rangetop features; (C) charbroiler, (G) griddle, (DC) double charbroiler, (DG) double griddle and (F) French top.

Choose from two, four, six or eight dual burners or consider the Wolf exclusive **infrared charbroiler, griddle** or **French top** for the ultimate in restaurant cooking in the home.

The dual burners can produce 16,000 Btu/hr (4.7 kWh) for professional cooking heat and turn down to 500 Btu/hr (.1 kWh) for those delicate jobs like melting chocolate.

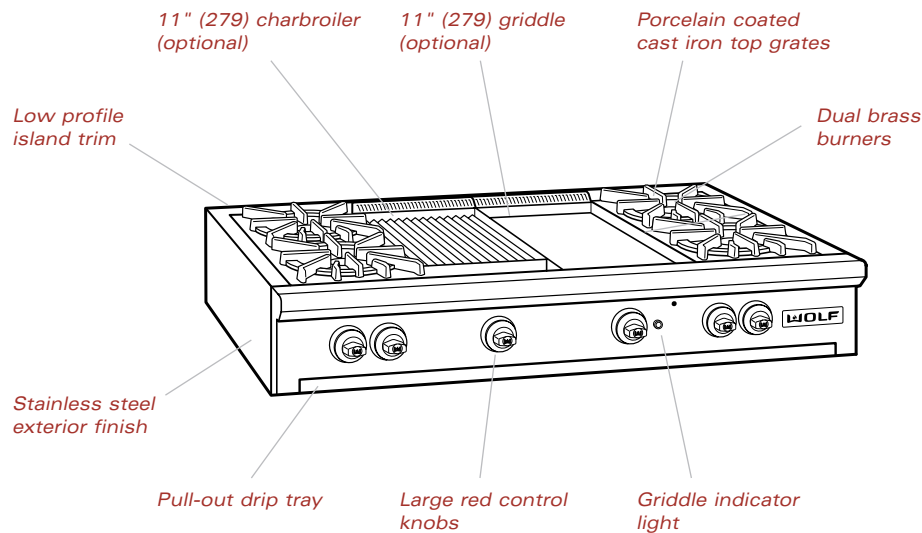


This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF GAS RANGETOPS

FEATURES

- Natural or LP gas models
- Classic stainless steel exterior finish
- Fits standard 24" (610) deep cabinets with zero clearance for easy installation
- Optional infrared charbroiler, infrared griddle or French top configurations
- Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kWh) simmer to 16,000 Btu/hr (4.7 kWh) high
- Porcelain coated cast iron top grates
- Large red control knobs with four position settings and chrome bezels – optional black knobs available at no cost
- Stainless steel drip tray on ball bearing slides
- Low profile classic stainless steel island trim
- High altitude conversions kit available
- Optional 10-1/2" (267) riser available
- Optional S-grates available
- Certified by Star-K to meet religious regulations
- CSA certified for US and Canada
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



*Wolf Model RT484CG
48" (1219) Gas Rangetop shown*

WOLF GAS RANGETOPS

PLANNING INFORMATION

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas rangetop to avoid any fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions as shown in the illustration.

All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

It is recommended that you use a Wolf Pro Series wall or island ventilation hood with the Wolf gas rangetop. Refer to pages 66-70 for Pro Series ventilation specifics.

Space Requirements

The finished rough opening dimensions you need to incorporate into your plans are noted on the following page. Also refer to the chart below. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Electrical and Gas Requirements

The Wolf gas rangetop requires a 110/120V electric supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the rangetop is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker. Locate electrical within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas rangetops are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose MUST be 3/4" (19) minimum I.D. pipe.

The Wolf gas rangetop functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the rangetop in an accessible location.

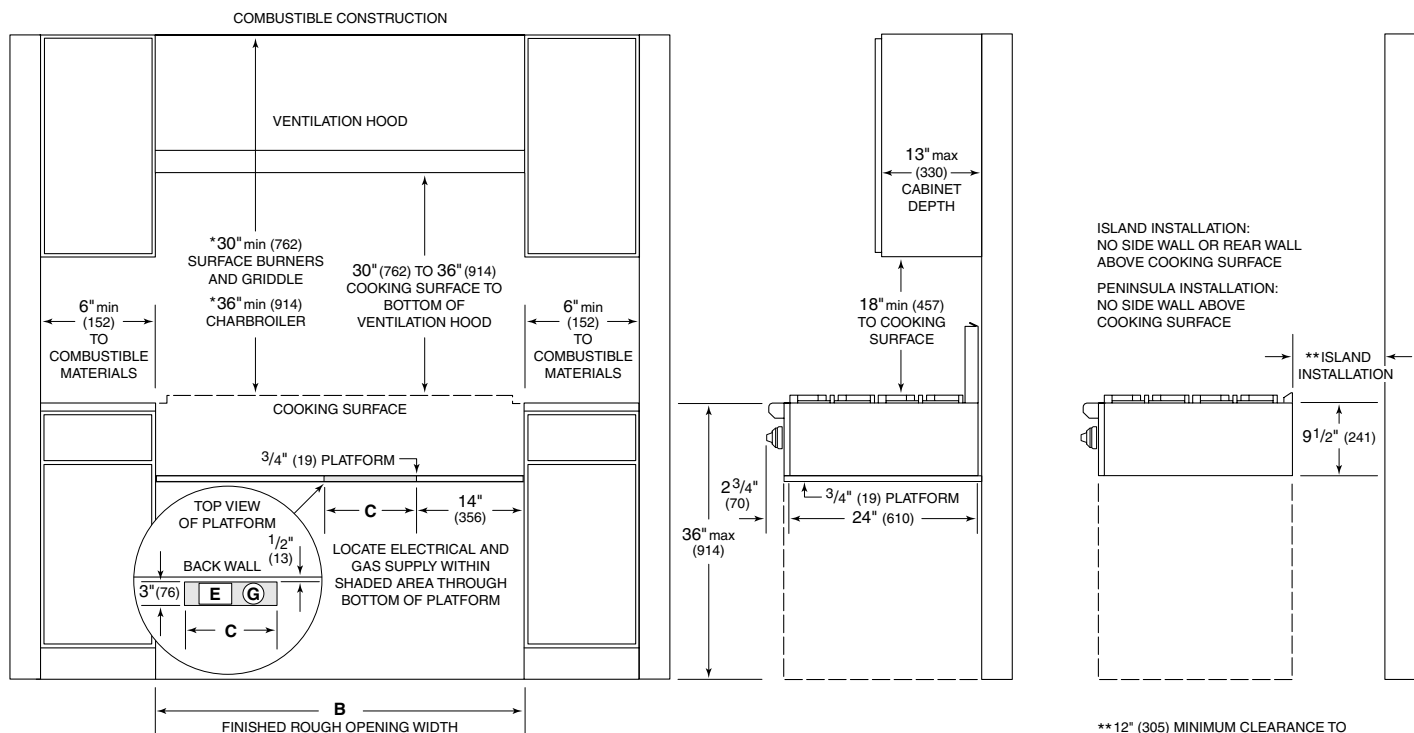
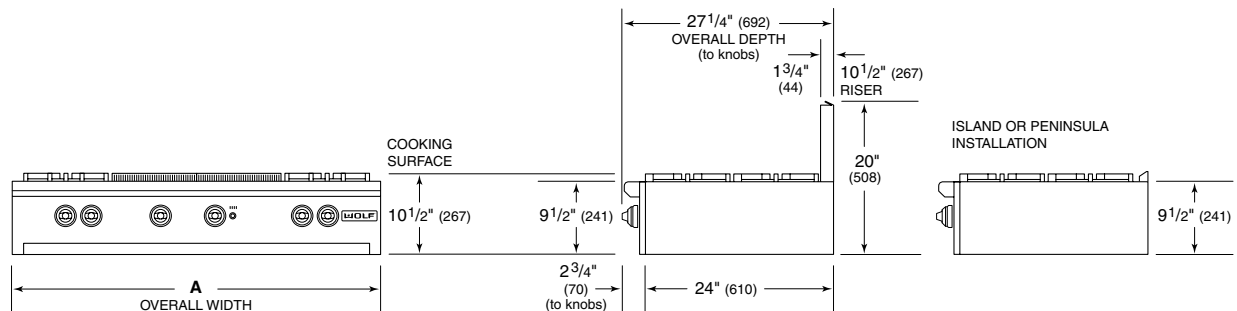
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

Installation Dimensions	36" (914) Gas Rangetop	48" (1219) Gas Rangetop
A Overall Width of Gas Rangetop – width may vary to $\pm 1/8"$ (3)	36" (914)	48" (1219)
B Finished Rough Opening Width	36 1/4" (921)	48 1/4" (1226)
C Location of Electrical and Gas Supply	8" (203)	16" (406)

NOTE: Dimensions correspond to the illustrations on the following page. Dimensions in parentheses are in millimeters.

WOLF GAS RANGETOPS

INSTALLATION DIMENSIONS



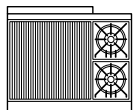
*MINIMUM DISTANCE FROM COOKING SURFACE TO BOTTOM OF COMBUSTIBLE CONSTRUCTION

** 12" (305) MINIMUM CLEARANCE TO COMBUSTIBLE MATERIALS – 0" (0) TO NON-COMBUSTIBLE MATERIALS

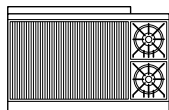
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations. Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS BBQ GRILLS

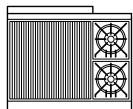
MODEL OPTIONS



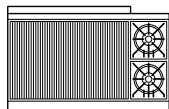
Model BBQ242BI



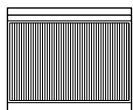
Model BBQ362BI



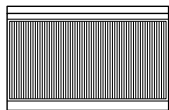
Model BBQ242C



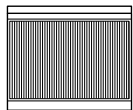
Model BBQ362C



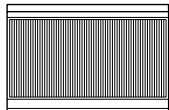
Model BBQ36BI



Model BBQ48BI



Model BBQ36C



Model BBQ48C

Natural gas models listed, for LP gas add (-LP) to the model number.

WOLF GAS BBQ GRILLS

Cooking to our way of thinking, is every bit as much a performing art as music or theater. So here is our logic. When the symphony or the Shakespeare troupe moves outdoors for the festival season, the venue is more casual than usual, but the performance loses nothing in terms of artistry. Why can't cooking be the same way? With Wolf they are.

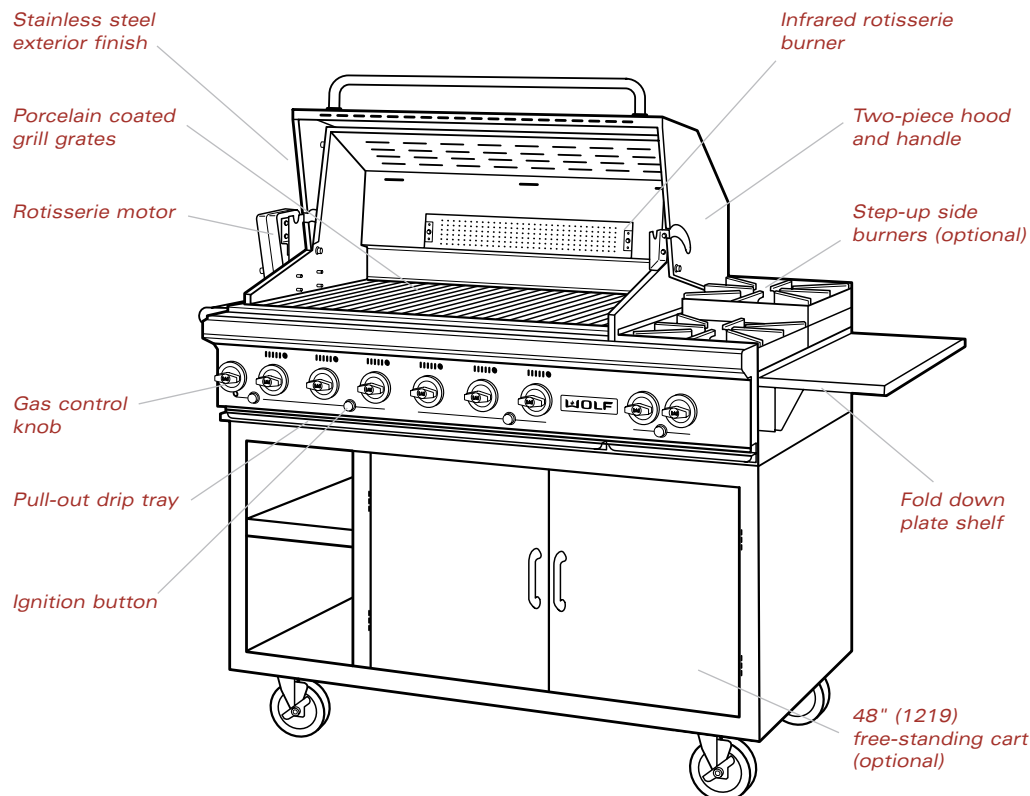
Wolf gas BBQ grills are, like their kitchen counterparts, precision instruments.

Constructed of heavy-duty stainless steel, both the 36" (914) and 48" (1219) models are available built-in or as a freestanding grill on a cart. Model numbers followed by (BI) indicate a built-in unit, while (C) indicates that the grill is on a freestanding cart. Features include a 115V rotisserie; an infrared rear burner for precise, consistent grilling and optional side burners.

WOLF GAS BBQ GRILLS

FEATURES

- Natural or LP gas units
- Built-in (BI) or free-standing cart (C) models
- Heavy duty 18-gauge stainless steel construction with classic stainless steel exterior finish
- 10,000 Btu/hr (2.9 kWh) stainless steel grill burners and 9,000 Btu/hr (2.6 kWh) infrared burners – 8,000 Btu/hr (2.3 kWh) for Models BBQ242BI and BBQ242C
- Push button battery powered ignition
- Optional 16,000 Btu/hr (4.7 kWh) step-up cast iron side burners
- Cast iron porcelain coated grill grates
- New redesigned burner radiant plates
- 115-volt rotisserie motor and infrared rear rotisserie burner
- Two-piece stainless steel hood and handle
- LP gas models include gas regulator, hose and 5-gallon (19 L) tank
- Heavy-duty locking swivel casters on cart models
- Scraper and protective canvas cover included
- Optional insulated liner for built-in applications
- Two and five year residential warranty, along with a limited lifetime warranty on the BBQ body and hood – exclusions apply, see warranty at the end of this guide



*Wolf Model BBQ362C
48" (1219) Gas BBQ Grill with Freestanding Cart shown*

WOLF GAS BBQ GRILLS

PLANNING INFORMATION

It goes without saying that the BBQ grill mounted on the freestanding cart takes very little planning from a design perspective. However, there are provisions you need to take into account when planning for a built-in application.

When choosing a permanent built-in location for your Wolf gas BBQ grill, keep the gas lines as short as possible. Allow for an adequate supply of fresh air for proper combustion and ventilation. The BBQ grill should not be exposed to the wind but never locate the grill in an enclosed area.

The Wolf gas BBQ grill is designed for easy placement into a built-in enclosure. For a combustible enclosure, use the Wolf approved insulated jacket and maintain minimum clearances to combustible surfaces as shown in the illustration. Contact your Wolf dealer for information on optional accessories.

Built-in installations require a deck to support the BBQ grill. The supporting deck and counter should be level and strong enough to support 400 lbs (181 kg).

IMPORTANT NOTE: The Wolf gas BBQ grill must be specified natural or LP gas at the time of order. The gas type cannot be converted.

The illustrations on the following page will give you an idea of the overall size that you need to plan for in your installation, plus offer you the finished rough opening dimensions. Also refer to the chart below.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Electrical and Gas Requirements

The Wolf gas BBQ grill requires a 110/120V electric supply to operate the rotisserie motor. The 6' (1.8 m) power supply cord provided with the grill is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker. Refer to the illustration for location of the electrical outlet.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas BBQ grills are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC; .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **MUST** be 3/4" (19) minimum I.D. pipe.

The Wolf gas BBQ grill functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the grill in an accessible location.

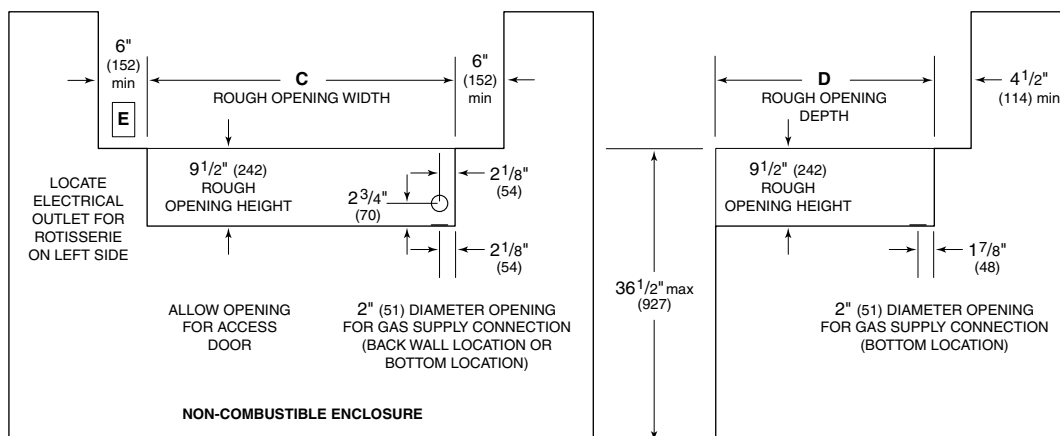
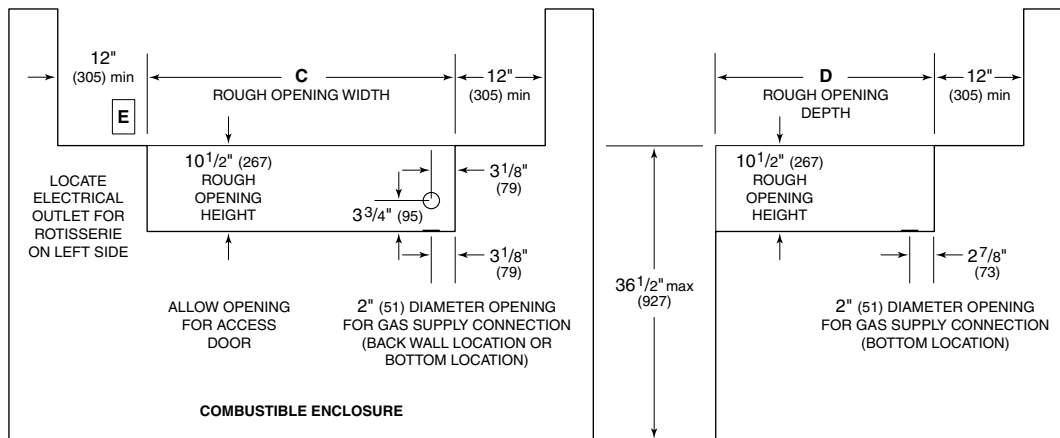
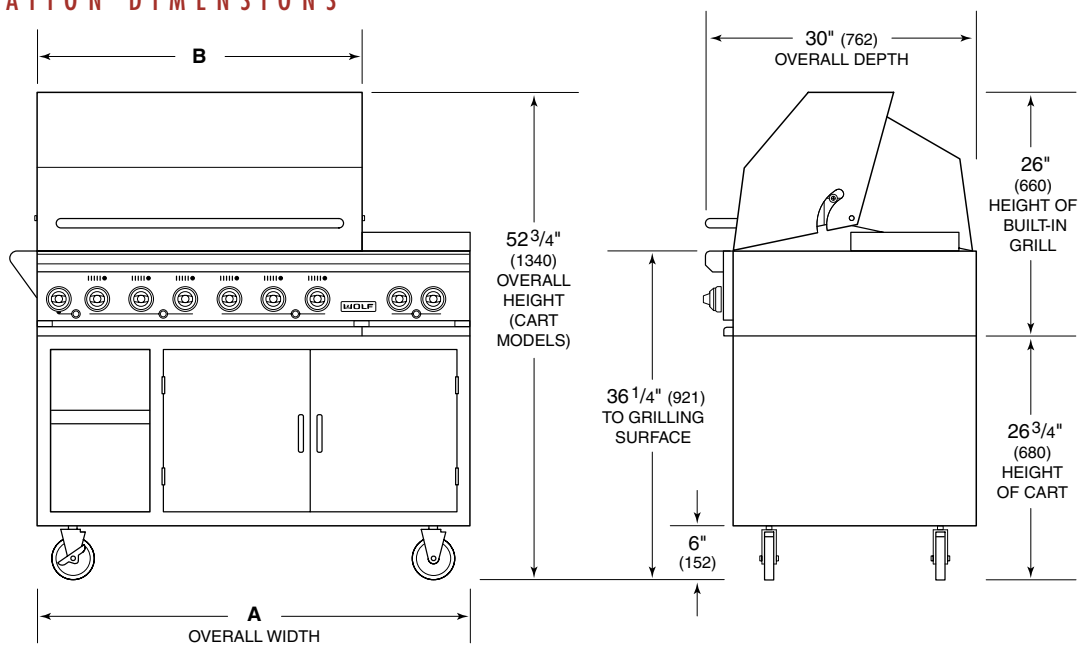
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

Installation Dimensions	BBQ242	BBQ36	BBQ362	BBQ48
A Overall Width of Grill – width may vary to $\pm 1/8"$ (3)	36" (914)	36" (914)	48" (1219)	48" (1219)
B Width of Hood	24" (610)	36" (914)	36" (914)	48" (1219)
C Rough Opening Width (combustible enclosure)	38 1/4" (972)	38 1/4" (972)	50 1/4" (1276)	50 1/4" (1276)
C Rough Opening Width (non-combustible enclosure)	36 1/4" (921)	36 1/4" (921)	48 1/4" (1226)	48 1/4" (1226)
D Rough Opening Depth (combustible enclosure)	27 3/4" (705)	27 3/4" (705)	27 3/4" (705)	27 3/4" (705)
D Rough Opening Depth (non-combustible enclosure)	26 3/4" (679)	26 3/4" (679)	26 3/4" (679)	26 3/4" (679)

NOTE: Dimensions correspond to the illustrations on the following page. Dimensions in parentheses are in millimeters.

WOLF GAS BBQ GRILLS

INSTALLATION DIMENSIONS



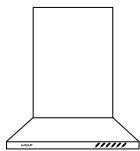
NOTE: Refer to the chart on the previous page for dimensions referenced by letters in the illustrations.
Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF COOKTOP VENTILATION

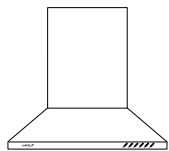
CHIMNEY WALL AND ISLAND HOODS

Powerful multi-speed blowers draw odors and smoke into the five-layer mesh filter. Filters remove easily for cleaning. The sculpted classic stainless steel shape not only provides the power you expect from Wolf, but also the beauty you have come to appreciate as well.

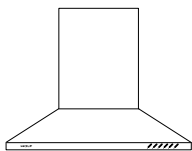
Wolf cooktop chimney wall and island hoods are recommended for use with Wolf electric, gas and integrated cooktops. For Wolf dual fuel ranges, gas ranges and rangetops, a Pro Series ventilation hood is required.



Model CTWH30
Classic Stainless Steel



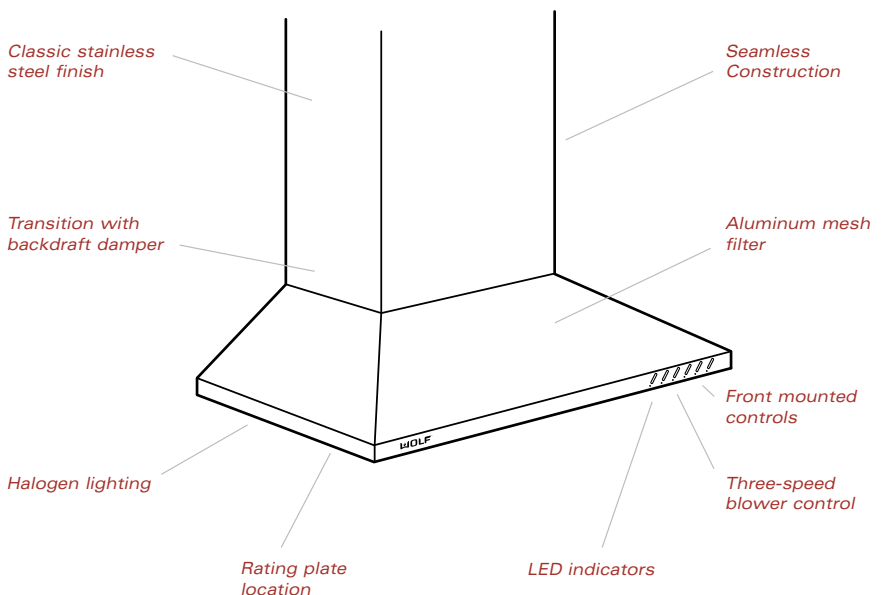
Model CTWH36
Classic Stainless Steel



Model IH4227
Classic Stainless Steel

FEATURES

- Classic stainless steel finish
- Internal or remote blower options
- Front mounted controls with LED indicator
- Heavy-duty stainless steel seamless construction
- Three-speed blower control
- Variable speed blowers
- Filter clean timer lets you know when the filter needs cleaning
- Delay off feature automatically turns unit off
- Sealed halogen lighting with three settings
- Stainless steel filter cover with dishwasher safe aluminum mesh filter
- Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed
- Transition with back draft damper included
- Fits 8' (2.4 m) to 9' (2.7 m) ceilings – flue extension to accommodate 10' (3 m) ceilings is available
- UL listed to US and Canadian safety standards
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide



Chimney Wall Ventilation Hood – Model CTWH36 shown

WOLF COOKTOP VENTILATION

PLANNING INFORMATION

Chimney Wall Hoods –

Available in classic stainless steel, 30" (762) and 36" (914) wide by 21" (533) deep.

Chimney Island Hood –

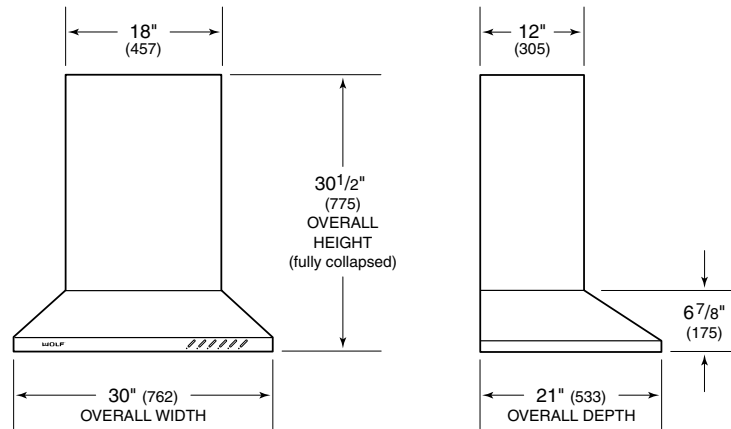
Available in classic stainless steel, 42" (1067) wide by 27" (686) deep.

IMPORTANT NOTE: Wolf chimney wall and island hoods are recommended for use with Wolf electric, gas and integrated cooktops, and should be as least as wide as the cooking surface. A Pro Series ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops, refer to pages 66-70.

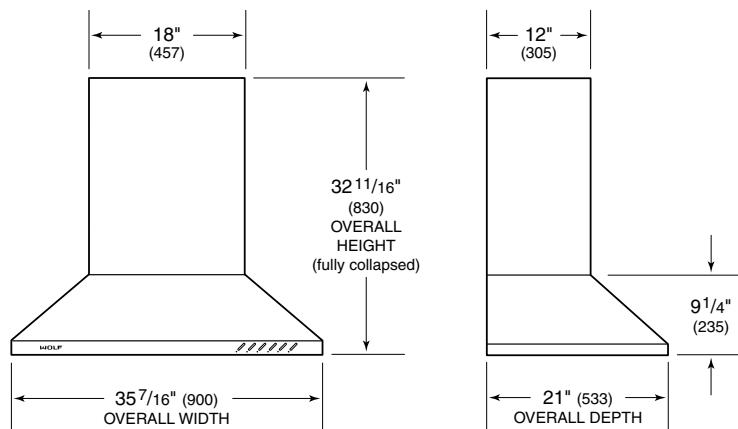
Wolf chimney wall and island hoods come with a telescopic chimney flue extension that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. A flue extension to accommodate 10' (3 m) ceilings is available. Contact your Wolf dealer for information on optional accessories.

Wolf chimney wall hoods have an 8" (203) round vertical discharge.

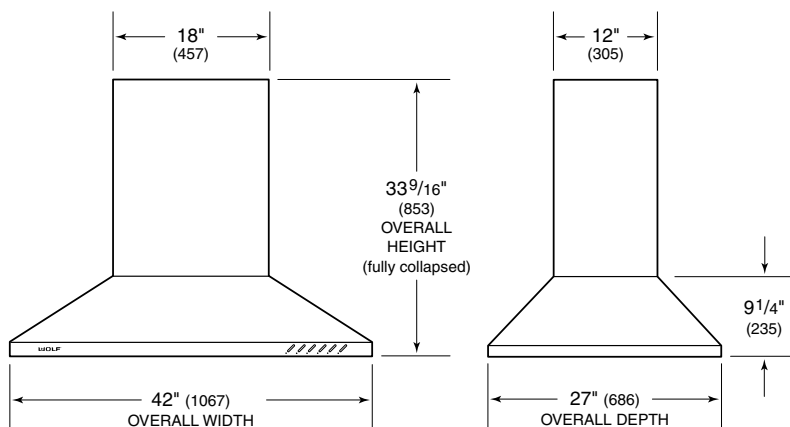
These illustrations of the three chimney hoods give you overall dimensions, while the installation dimensions are provided in the illustrations on the following page.



30" (762) Chimney Wall Hood – Overall Dimensions



36" (914) Chimney Wall Hood – Overall Dimensions



42" (1067) Chimney Island Hood – Overall Dimensions

WOLF COOKTOP VENTILATION

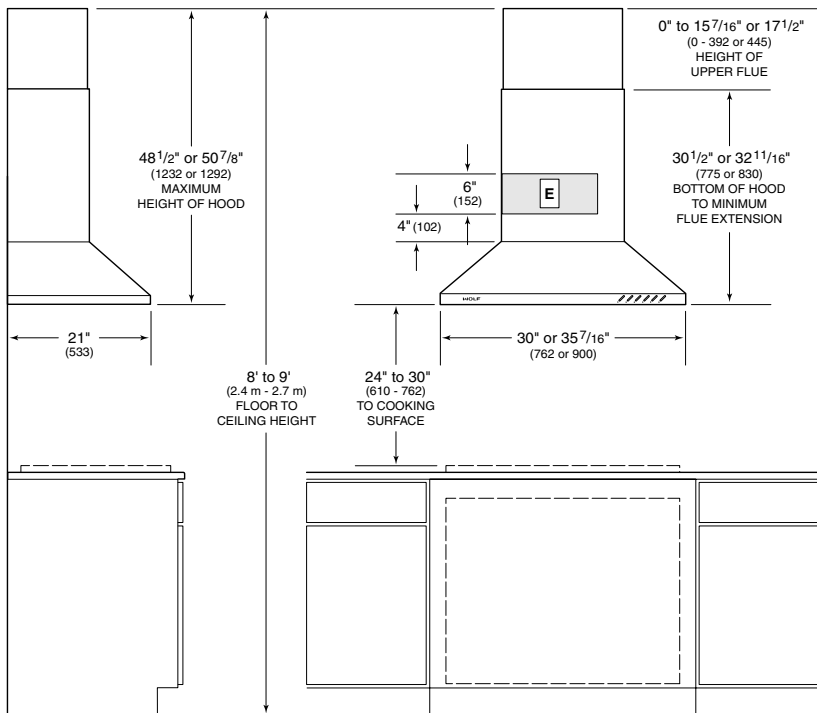
PLANNING INFORMATION

Installation of the chimney wall or island hood should be 24" (610) to 30" (762) from the bottom of the hood to the cooking surface.

Wolf chimney wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface and the distance to the exterior of the home. Blower options also vary with the volume of air that needs to be moved and the length of the duct run. Refer to the cooktop ventilation charts on pages 71-73.

Wolf chimney wall hoods have an 8" (203) round vertical discharge.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.



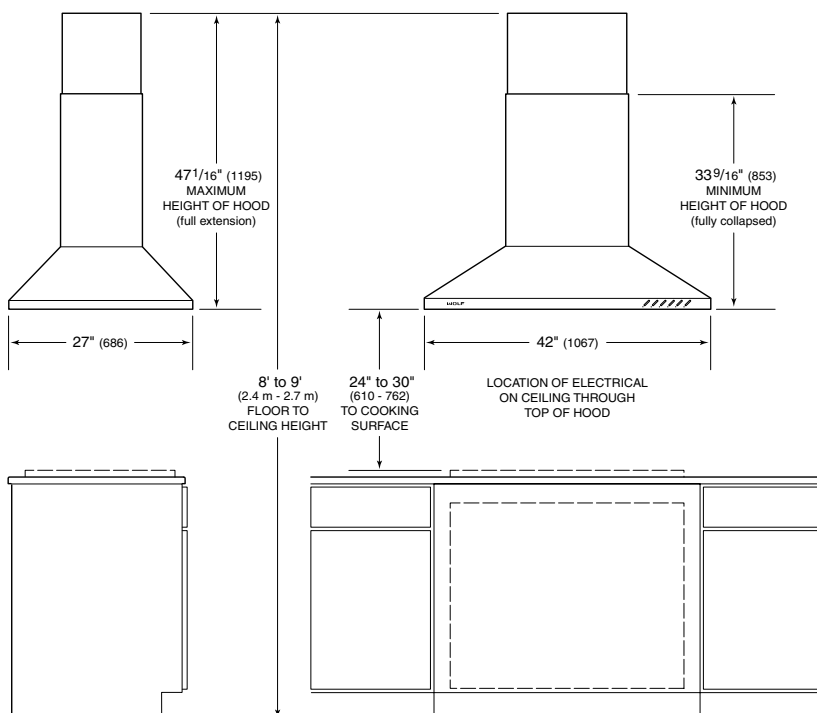
Installation dimensions for 30" (762) and 36" (914) chimney wall hoods.

Electrical Requirements

Wolf chimney wall and island hoods require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable. Locate electrical as shown in the illustrations.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Installation dimensions for the chimney island hood.

WOLF COOKTOP VENTILATION

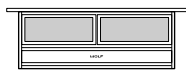
DOWNDRAFT VENTILATION SYSTEMS

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter. The control module and top cover are available in the exclusive premium finishes of platinum or carbon stainless steel, or the standard classic stainless steel for ease in matching your cooktop.

IMPORTANT NOTE: Wolf downdraft ventilation systems are recommended for use with Wolf framed electric and gas cooktops and integrated modules. They cannot be installed with unframed electric cooktops or the electric steamer or fryer modules. A Pro Series ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops, refer to pages 66-70.

Wolf Downdraft systems come in 30" (762) and 36" (914) widths. The control module and top cover are available in the classic, platinum and carbon stainless steel finishes.

These illustrations of the two downdraft sizes, give you overall dimensions, while the installation dimensions are provided in the illustrations on the following pages.



Model DD30



Model DD36

FEATURES

- Classic, platinum or carbon stainless steel finishes available on control module and top cover
- Remote mounted control module
- Internal and remote blower options
- Three-speed blower control
- Filter clean timer lets you know when the filter needs cleaning
- Delay off feature automatically turns unit off, chimney remains up
- Stainless steel filter cover with dishwasher safe aluminum mesh filter
- LED indicators
- 9" (229) chimney elevation
- Downdraft control kit includes control module, top cover, mounting brackets, DIN connector and necessary hardware
- UL listed to US and Canadian safety standards
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

MODEL / BLOWER OPTIONS

30" (762) Downdraft 500 cfm Internal Blower (included)	DD30I
Downdraft Only (requires remote blower)	DD30R
36" (914) Downdraft 500 cfm Internal Blower (included)	DD36I
Downdraft Only (requires remote blower)	DD36R

TRIM OPTIONS

Model DD30

30" (762) Control Kit w/Top Cover

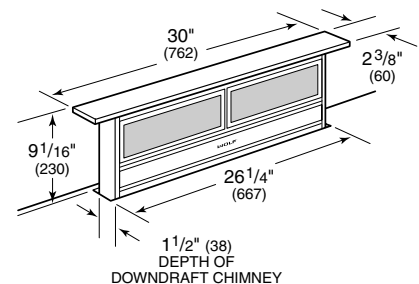
Classic Stainless	DD30CONTROL/S
Platinum Stainless	DD30CONTROL/P
Carbon Stainless	DD30CONTROL/B

Model DD36

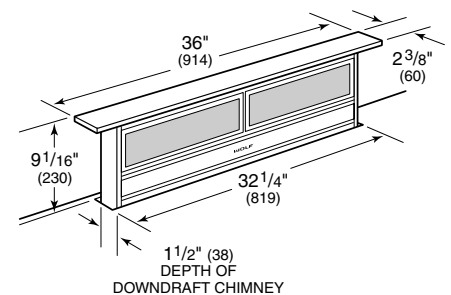
36" (914) Control Kit w/Top Cover

Classic Stainless	DD36CONTROL/S
Platinum Stainless	DD36CONTROL/P
Carbon Stainless	DD36CONTROL/B

Downdraft control kits are ordered and shipped as sales accessories.



30" (762) Downdraft Overall Dimensions



36" (914) Downdraft Overall Dimensions

WOLF COOKTOP VENTILATION

PLANNING INFORMATION

The downdraft ventilation system should be at least as wide as the cooking surface you are designing into the home.

The 30" (762) downdraft will fit most 30" (762) wide cabinets and the 36" (914) downdraft will fit most 36" (914) wide cabinets. Cabinet backs may need to be removed. It is recommended that oversized cabinets be used for easier installation.

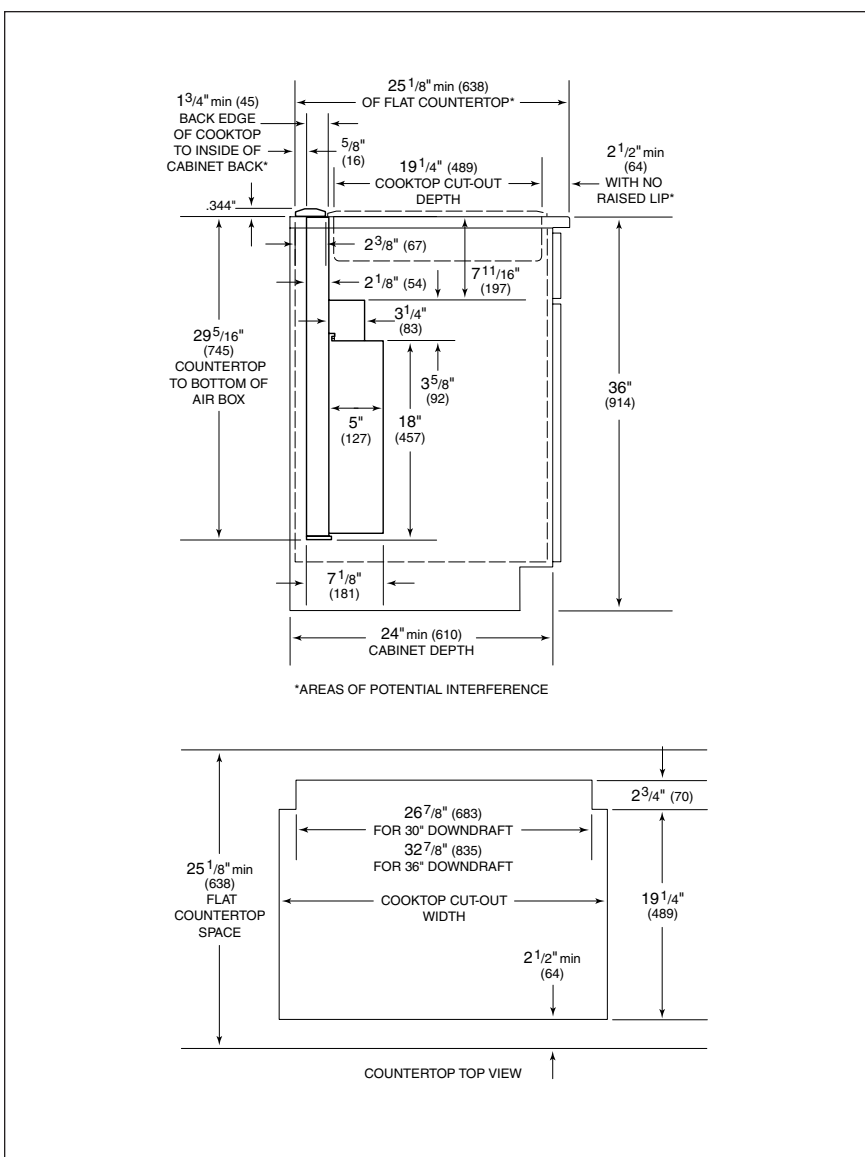
Except for Models DD30I and DD36I, which include a 500 cfm internal blower, downdrafts are shipped without the blower assembly. Remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface and the distance to the exterior of the home. Blower options also vary with the volume of air that needs to be moved and the length of the duct run. Refer to the cooktop ventilation charts on pages 71-73.

IMPORTANT NOTE: To incorporate a downdraft system and a Wolf cooktop, you must allow for a minimum 25-1/8" (638) flat counter space from front to back. A countertop with a raised lip and/or back-splash may not allow enough space for proper installation. 2-3/8" (60) of flat countertop is required behind the cooktop and 1-3/4" (44) is necessary between the back edge of the cooktop and inside of cabinet back. Follow dimensions given in the illustration.

If a downdraft ventilation system is installed in combination with two integrated cooktops, an integrated cooktop support for downdraft ventilation (ISUPPORT) is required. Contact your Wolf dealer for information.

IMPORTANT NOTE: This appliance must be used with a Wolf approved control module and top cover. The remote mounted control module is sold as a sales accessory. Contact your Wolf dealer for information on optional accessories.

The installation of the control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the two units by the provided wire.



Installation dimensions for 30" (762) and 36" (914) downdrafts.

WOLF COOKTOP VENTILATION

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Refer to the illustration for installation options.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

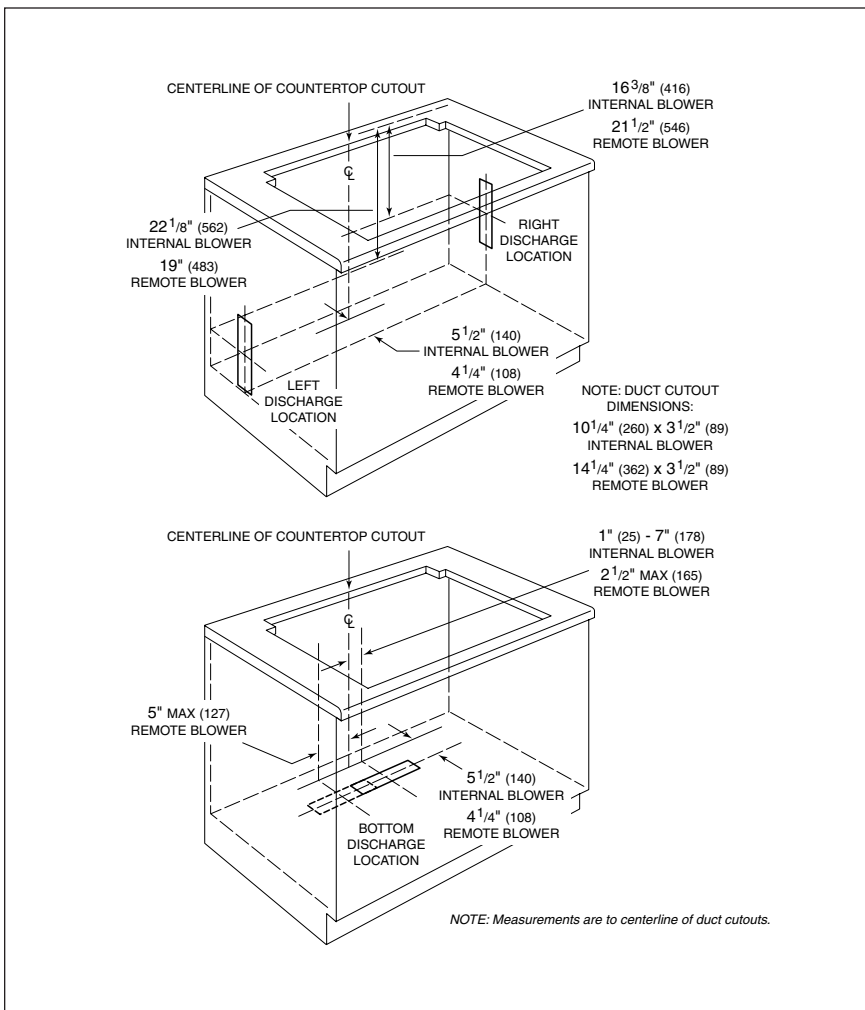
Electrical Requirements

Wolf downdraft ventilation systems require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker and a grounded 3-prong receptacle should be located within the reach of the 2' (.6 m) power cord. The specific location of the outlet is not critical, as long as it is within reach of the power cord that is located mid-way, top and bottom on the right side of the downdraft.

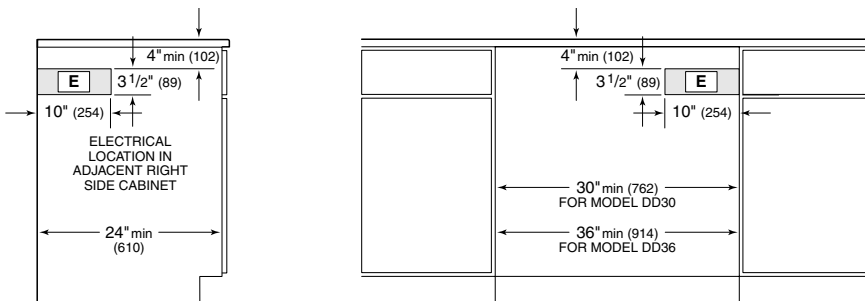
IMPORTANT NOTE: If the 30" (762) downdraft is being installed in a 30" (762) wide cabinet, or the 36" (914) downdraft in a 36" (914) wide cabinet, the outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry. Locate electrical within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



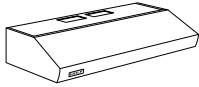
Adjustable discharge options for downdraft systems.



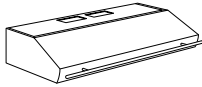
Electrical placement for 30" (762) and 36" (914) downdrafts.

WOLF PRO SERIES VENTILATION

MODEL OPTIONS



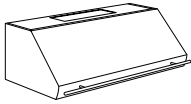
22" (559) Low Profile Wall Hood



22" (559) Low Profile Wall Hood
(R) Rail Option



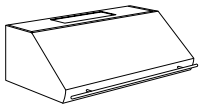
24" (610) Deep Wall Hood



24" (610) Deep Wall Hood
(R) Rail Option



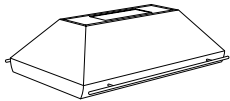
27" (686) Deep Wall Hood



27" (686) Deep Wall Hood
(R) Rail Option



Island Hood



Island Hood
(R) Rail Option

For model options of Wolf Pro Series ventilation hoods, refer to the chart on page 74. For rail option hoods add (R) to the model number. All Pro Series hoods come in classic stainless steel.

PRO SERIES WALL AND ISLAND HOODS

Wolf Pro Series wall and island hoods provide the ultimate in ventilation. With standard elements like heat sentry and dual setting halogen lighting, Wolf elevates the need for ventilation to an enjoyable perk.

The deepest of the Wolf Pro Series wall hoods, the 27" (686) model provides an additional exclusive feature – heat lamps. Hosting your dream dinner party and the warming drawer is already filled? Not a problem. Turn on your heat lamps and relax.

Pro Series wall and island hoods are recommended for use with all Wolf cooking appliances with a few exceptions for the low profile wall hoods. All Pro Series wall and island hoods are available in classic stainless steel. Rail option hoods (R) come with a classic stainless steel decorative rail and stand-offs. Optional platinum and brass rails to match the dual fuel range bezels are available as sales accessories.

FEATURES

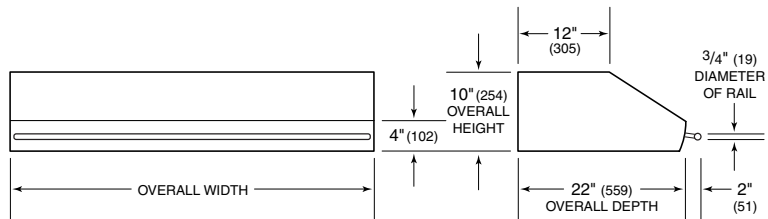
- 22" (559), 24" (610), 27" (686) deep wall ventilation hoods in a variety of widths with classic stainless steel finish
- 34" (864) deep island ventilation hoods in a variety of widths with classic stainless steel finish
- Rail option hoods (R) come with a classic stainless steel decorative rail and stand-offs – optional platinum or brass rail available to match dual fuel range bezels
- Internal or remote blower options
- Heavy-duty 16-gauge brushed stainless steel construction
- Stainless steel enclosed liner
- Continually welded seams, hemmed edges and sides and hand finished craftsmanship
- Recessed easy access controls
- Infinite speed ventilator control
- Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed
- Halogen lighting with two settings
- Heat lamps on 27" (686) deep wall hoods – bulbs not included
- Removable, easy to clean restaurant-grade stainless steel baffle filters
- Transition with backdraft damper included
- UL listed to US and Canadian safety standards
- UL approved for covered outdoor applications
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

WOLF PRO SERIES VENTILATION

PLANNING INFORMATION

22" (559) Deep Low Profile Wall Hoods –

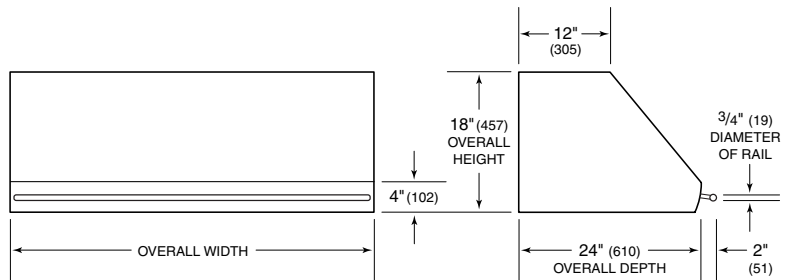
Available in 30" (762), 36" (914), 42" (1067) and 48" (1219) widths. (I) models include a 600 cfm internal blower. These hoods are not recommended for use with Wolf dual fuel range, gas range and rangetop models with a charbroiler or griddle.



Pro Series 22" (559) Deep Low Profile Wall Hood – Overall Dimensions

24" (610) Deep Wall Hoods –

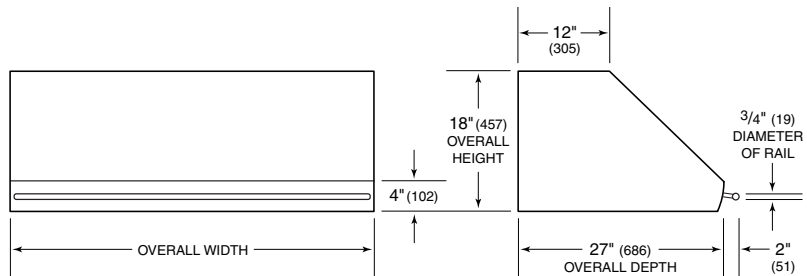
Available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.



Pro Series 24" (610) Deep Wall Hood – Overall Dimensions

27" (686) Deep Wall Hoods –

Available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.



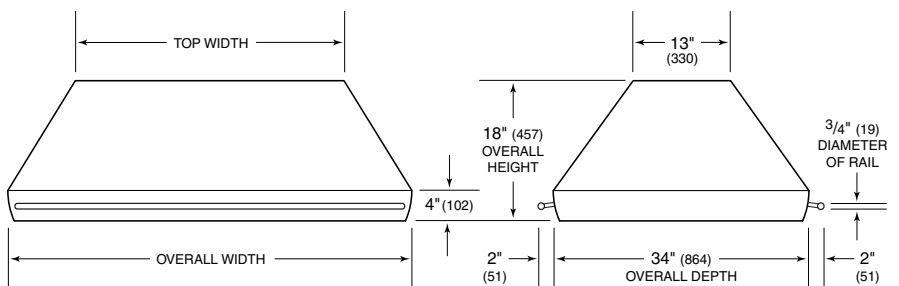
Pro Series 27" (686) Deep Wall Hood – Overall Dimensions

Pro Series Island Hoods –

Available in 36" (914), 42" (1067), 54" (1372), and 66" (1676) widths.

The overall dimensions illustrations of the Pro Series wall and island hoods include the optional rail dimensions. Overall width, height and depth dimensions will remain the same if a decorative rail is not to be used.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.



Pro Series Island Hoods – Overall Dimensions

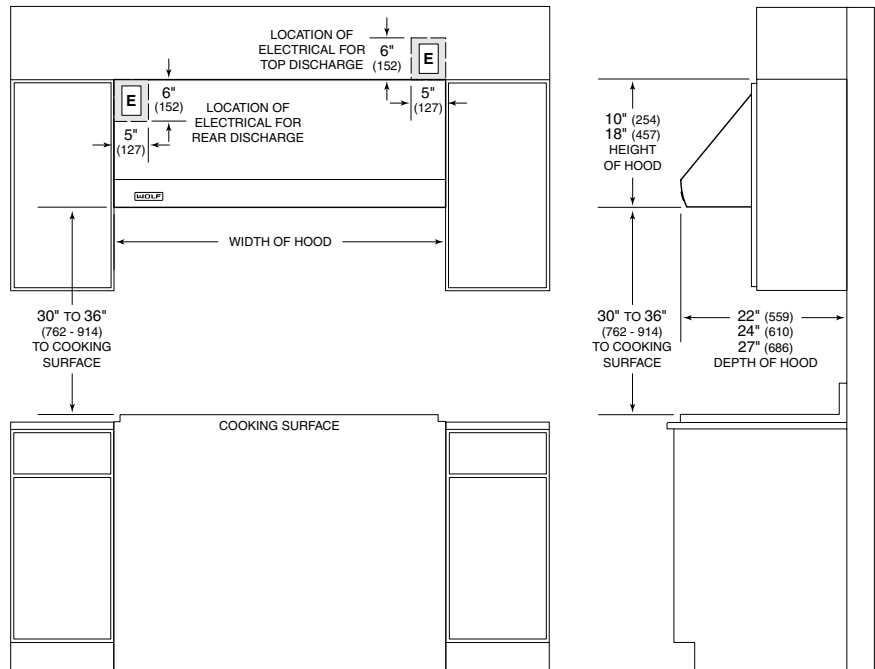
WOLF PRO SERIES VENTILATION

PLANNING INFORMATION

Wolf Pro Series wall and island hoods are recommended for use with any Wolf cooking appliance. Wall hoods should be at least as wide as the cooking surface, an overlap of 3" (76) on either side is recommended. Island hoods should always be larger than the cooking surface by a minimum of 3" (76) on each side.

Installation of all Pro Series wall and island hoods should be 30" (762) to 36" (914) from the bottom of the hood to the cooking surface.

Models W302210I and W362210I come with internal blowers, all other wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. Refer to the Pro Series ventilation charts on pages 73-74.



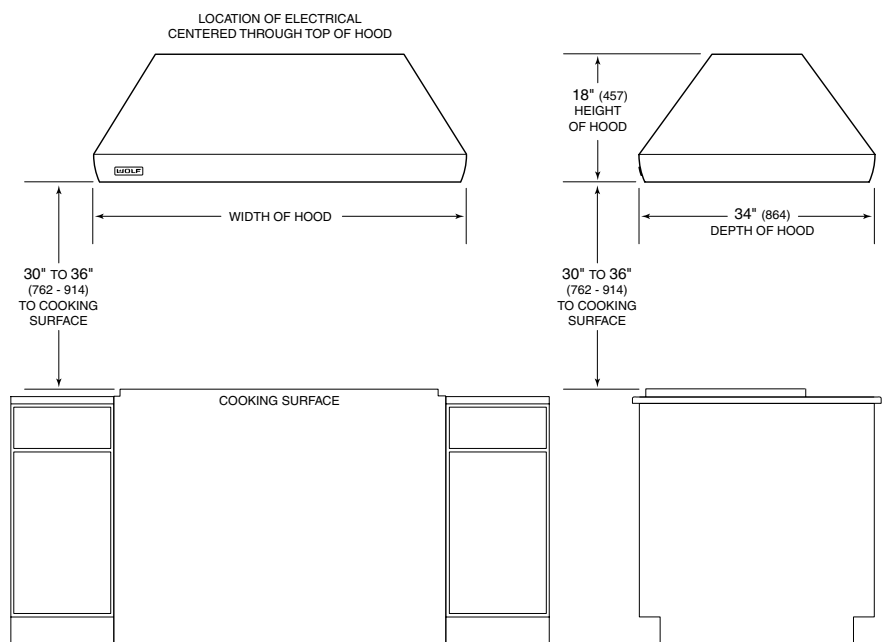
Installation dimensions and electrical placement for Pro Series wall hoods.

Electrical Requirements

Wolf Pro Series wall and island hoods require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable. Note that for some wall hoods the location of the electrical supply will differ between top and rear discharge blowers.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Installation dimensions and electrical placement for Pro Series island hoods.

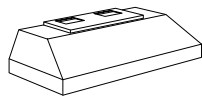
WOLF PRO SERIES VENTILATION

PRO SERIES HOOD LINERS

Wolf Pro Series hood liners allow you to incorporate superior ventilation within your kitchen design. Whether you prefer French country or modernist, the Pro Series liners take care of the interior design, with true superior ventilation. All you have to do is decide what it will look like.

Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our new ventilation line for those applications with a custom exterior treatment.

MODEL OPTIONS



Pro Series Hood Liner

For model options of Wolf Pro Series hood liners, refer to the chart on page 74.

FEATURES

- Stainless steel enclosed liner with seamed construction
- Internal or remote blower options
- Recessed easy access controls
- Variable speed ventilator control
- Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed
- Halogen lighting with two settings and night light
- Removable, easy to clean restaurant-grade stainless steel baffle filters
- Transition with backdraft damper included
- Two and five year residential warranty – exclusions apply, see warranty at the end of this guide

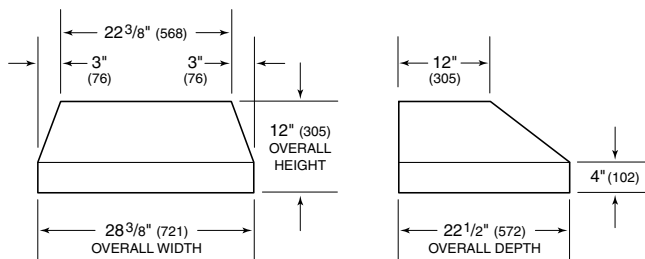
PLANNING INFORMATION

Wolf Pro Series liners are recommended for use with all Wolf cooking appliances and are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods.

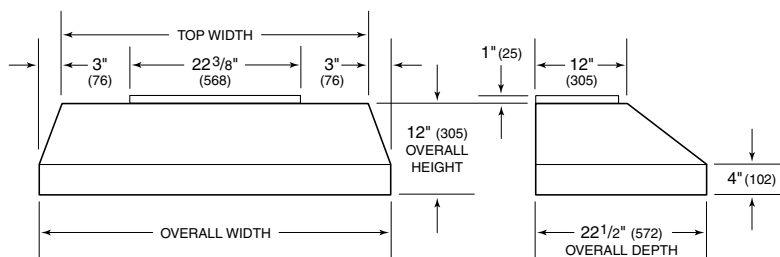
The hood should be at least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76) on either side.

Installation of all Pro Series hood liners should be 30" (762) to 36" (914) from the bottom of the hood to the cooking surface.

The illustrations of the Pro Series hood liners give you overall dimensions, while the installation dimensions are provided in the illustration on the following page.



Model L282212I Pro Series Hood Liner with Internal Blower – Overall Dimensions



Pro Series Hood Liner – Overall Dimensions

WOLF PRO SERIES VENTILATION

PLANNING INFORMATION

Model L282212I comes with an internal blower, all other hood liners are shipped without the blower assembly. Internal or remote blower assemblies are available. The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options. Refer to the Pro Series ventilation charts on pages 73-74.

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Electrical Requirements

Wolf Pro Series hood liners require a separate, grounded 120V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120V AC power cable. Locate electrical within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

Decorative Hoods

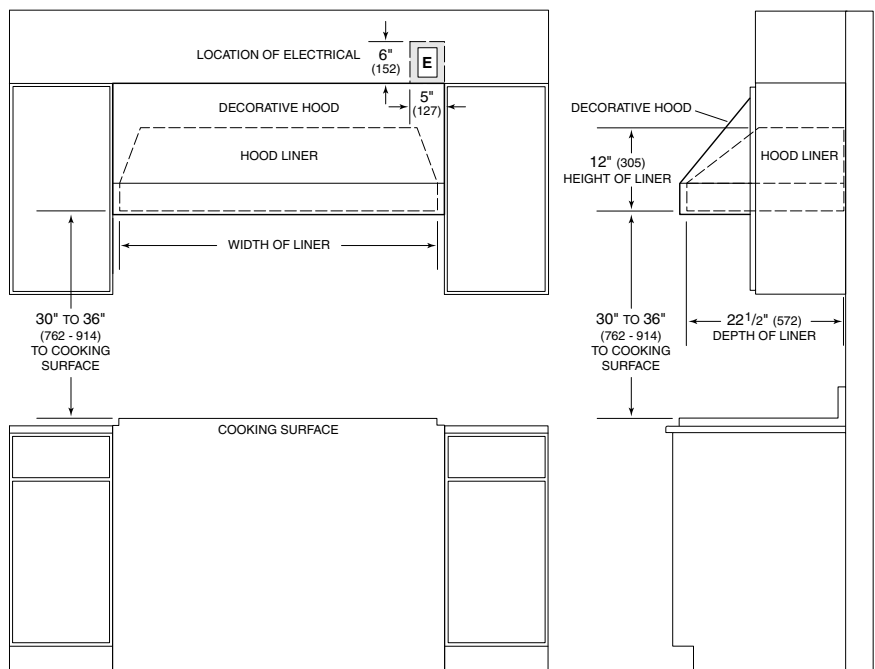
A decorative hood can be created out of wood, plaster, tile or metal. The shape of the decorative hood is not critical, the only place where the the liner and outside cover must meet is at the bottom edge of the metal liner. The decorative hood and liner must fit at the bottom edge in both width and depth.

The height of the liner does not have to be the same as the height of the decorative hood, and is generally shorter.

The top depth of the liner which is 12" (305) standard, must be less than the interior depth of the decorative hood. Measure the interior depth of the hood at the top height of the liner to make sure the liner will fit inside of the decorative hood.

The hood liner comes standard with a 4" (102) lower reveal. Be sure to include this dimension in your decorative hood selection.

Always use the interior measurements of the decorative hood and measure in multiple places. Use the smallest dimensions to verify hood liner specifications.



Installation dimensions and electrical placement for Pro Series hood liners.

COOKTOP VENTILATION RECOMMENDATIONS

MINIMUM CFM REQUIREMENTS

Chimney Wall Hoods	CT15E	CT15G	CT30E/EU	CT30G	CT36E/EU	CT36G	IG15	IM15	IS15	IF15
CTWH30	215*	215*	450	450			400*	215*	215*	400*
CTWH36	215*	215*	600	600	600	600	400*	215*	215*	400*

Chimney Island Hood	CT15E	CT15G	CT30E/EU	CT30G	CT36E/EU	CT36G	IG15	IM15	IS15	IF15
IH4227	215*	215*	600	600	600	600	400*	215*	215*	400*

Downdrafts	CT15E	CT15G	CT30E	CT30G	CT36E	CT36G	IG15	IM15
DD30I	215*	215*	500	500			215*	215*
DD30R	215*	215*	900	900			215*	215*
DD36I	215*	215*	500	500	500	500	215*	215*
DD36R	215*	215*	900	900	900	900	215*	215*

Pro Series Hoods	CT15E	CT15G	CT30E/EU	CT30G	CT36E/EU	CT36G	IG15	IM15	IS15	IF15
All Hoods	215*	215*	600	600	600	600	400*	215*	215*	215*

*Use these requirements to determine total CFM when installing multiple cooking products.

NOTE: Downdrafts are not recommended for use with Models CT30EU, CT36EU, IS15 or IF15.

CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

COOKTOP VENTILATION RECOMMENDATIONS

BLOWER CROSS REFERENCE

Chimney Wall Hoods	Blower	Number	Transition	Duct Size
CTWH30	Internal 450 CFM	CTBLOWER-45INT (801643)	Not Required	8" (203) Round
CTWH36	Internal 600 CFM	CTBLOWER-60INT (801644)	Not Required	8" (203) Round
CTWH36	Internal 900 CFM	CTBLOWER-90INT (801645)	Not Required	8" (203) Round
CTWH30 / CTWH36	Remote 600 CFM	CTBLOWER-60REM (801640)	TRANS-8-10	8" (203) Round
CTWH30 / CTWH36	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-8-10	8" (203) Round
CTWH30 / CTWH36	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-8-10	8" (203) Round
CTWH30 / CTWH36	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-8-10	8" (203) Round

NOTE: Backdraft included.

Vertical or horizontal discharge. Horizontal discharge is only applicable on 22" (559) wall hoods (excluding W302210I and W362210I) and 24" (610) wall hoods used with a WBLOWER-120INT (804702) or any Wolf remote blower. WBLOWER-90INT (805086) is not for use in rear discharge applications.

Chimney Island Hoods	Blower	Number	Transition	Duct Size
IH4227	Internal 600 CFM	CTBLOWER-60INT (801644)	Not Required	8" (203) Round
IH4227	Internal 900 CFM	CTBLOWER-90INT (801645)	Not Required	8" (203) Round
IH4227	Remote 600 CFM	CTBLOWER-60REM (801640)	TRANS-8-10	8" (203) Round
IH4227	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-8-10	8" (203) Round
IH4227	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-8-10	8" (203) Round
IH4227	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-8-10	8" (203) Round

NOTE: Backdraft included. Vertical discharge.

Downdrafts	Blower	Number	Transition	Duct Size
DD30I / DD36I	Internal 500 CFM	Included	Not Required	3 1/4" (83) x 10" (254)
DD30R / DD36R	Remote 900 CFM	CTBLOWER-90REM (801641)	TRANS-14-10	3 1/4" (83) x 14" (356)
DD30R / DD36R	Remote 1200 CFM	CTBLOWER-120REM (801642)	TRANS-14-10	3 1/4" (83) x 14" (356)
DD30R / DD36R	Remote 1500 CFM	CTBLOWER-150REM (804701)	TRANS-14-10	3 1/4" (83) x 14" (356)

NOTE: Adjustable discharge.

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

PRO SERIES VENTILATION RECOMMENDATIONS

MINIMUM CFM REQUIREMENTS

Wall Hoods

24" (610) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT482	R/DF606	R/DF604
W302418	600								
W362418	600	900	900						
W422418		900	900						
W482418				1200	1200	900	900		
W542418				1200	1200	900	900		
W602418								1500	1200
W662418								1500	1200

Wall Hoods

27" (686) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT482	R/DF606	R/DF604
W302718	600								
W362718	600	900	900						
W422718		900	900						
W482718				1200	1200	900	900		
W542718				1200	1200	900	900		
W602718								1500	1200
W662718								1500	1200

Wall Hoods

22" (558) Deep	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT482	R/DF606	R/DF604
W302210I	600								
W362210I	600	900	900						
W362210	600	900	900						
W422210		900	900						
W482210						900	900		

NOTE: Do not use a 22" (558) deep wall hood with Wolf Dual Fuel Range, Gas Range and Rangetop models with a charbroiler or griddle.

Island Hoods	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT482	R/DF606	R/DF604
I363418	600								
I423418	600	900	900						
I543418				1200	1200	900	900		
I663418								1500	1200

Hood Liners	R/DF304	R/RT/DF364	R/RT/DF366	R/RT488	R/RT/DF486	R/RT/DF484	R/RT482	R/DF606	R/DF604
L282212I	600								
L342212		900	900						
L402212		900	900						
L462212				1200	1200	900	900		
L522212				1200	1200	900	900		
L582212								1500	1200

NOTE: CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kWh). Additional CFM may be required for charbroilers, griddles and long duct runs.

PRO SERIES VENTILATION RECOMMENDATIONS

BLOWER CROSS REFERENCE

Wall Hoods – 22" (558) Deep	Blower	Number	Round Duct	Discharge
W302210I / W362210I	Internal 600 CFM	Included (805347)	8" (203)	Vertical
W362210 / W422210 / W482210	Remote 600 CFM	CTBLOWER-60REM (801640)	8" (203)	Adjustable
W362210 / W422210 / W482210	Remote 900 CFM	CTBLOWER-90REM (801641)	8" (203)	Adjustable

NOTE: Do not use a 22" (558) deep wall hood with Wolf dual fuel range, gas range and rangetop models with a charbroiler or griddle.

Wall Hoods – 24" (610) Deep	Blower	Number	Round Duct	Discharge
W302418 / W362418 / W422418	Internal 900 CFM	WBLOWER-90INT (805086)	10" (254)	Vertical
W302418 / W362418 / W422418	Remote 600 CFM	CTBLOWER-60REM (801640)	10" (254)	Adjustable
W302418 / W362418 / W422418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254)	Adjustable
W302418 / W362418 / W422418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Adjustable
W302418 / W362418 / W422418	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Adjustable
W482418 / W542418 / W602418 / W662418	Internal 1200 CFM	WBLOWER-120INT (804702)	10" (254)	Adjustable
W482418 / W542418 / W602418 / W662418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254)	Adjustable
W482418 / W542418 / W602418 / W662418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Adjustable
W482418 / W542418 / W602418 / W662418	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Adjustable

Wall Hoods – 27" (686) Deep	Blower	Number	Round Duct	Discharge
W302718 / W362718 / W422718	Internal 900 CFM	WBLOWER-90INT (805086)	10" (254)	Vertical
W302718 / W362718 / W422718	Remote 600 CFM	CTBLOWER-60REM (801640)	10" (254)	Vertical
W302718 / W362718 / W422718	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254)	Vertical
W302718 / W362718 / W422718	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Vertical
W302718 / W362718 / W422718	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Vertical
W482718 / W542718 / W602718 / W662718	Internal 1200 CFM	WBLOWER-120INT (804702)	10" (254)	Vertical
W482718 / W542718 / W602718 / W662718	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254)	Vertical
W482718 / W542718 / W602718 / W662718	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Vertical
W482718 / W542718 / W602718 / W662718	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Vertical

Island Hoods	Blower	Number	Round Duct	Discharge
I363418 / I423418 / I543418 / I663418	Internal 1200 CFM	IBLOWER-120INT (804703)	10" (254)	Vertical
I363418 / I423418 / I543418 / I663418	Remote 900 CFM	CTBLOWER-90REM (801641)	10" (254)	Vertical
I363418 / I423418 / I543418 / I663418	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Vertical
I363418 / I423418 / I543418 / I663418	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Vertical

Hood Liners	Blower	Number	Round Duct	Discharge
L282212I	Internal 600 CFM	Included (805347)	8" (203)	Vertical
L342212 / L402212 / L462212 / L522212 / L582212	Internal 1200 CFM	LBLOWER-120INT (805087)	10" (254)	Vertical
L342212 / L402212 / L462212 / L522212 / L582212	Remote 900 CFM	CTBLOWER-90REM (804641)	10" (254)	Vertical
L342212 / L402212 / L462212 / L522212 / L582212	Remote 1200 CFM	CTBLOWER-120REM (801642)	10" (254)	Vertical
L342212 / L402212 / L462212 / L522212 / L582212	Remote 1500 CFM	CTBLOWER-150REM (804701)	10" (254)	Vertical

NOTE: Transition with backdraft damper included.

All hoods available with decorative rail, add (R) to model number for ordering. Does not apply to hood liners.

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

Dimensions are in parentheses unless otherwise specified.

WOLF APPLIANCE PRODUCTS LIMITED WARRANTY

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods),
Electronic Control Boards and Magnetron Tubes

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES WHICH WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you; contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744, call (800) 332-9513, or check our website; www.wolfappliance.com.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.





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